

# DINNER MENU



## STARTERS

### **BREAD & DIPS** (GF\*)

seasonal selection of house-made dips, sourdough bread & lavosh crackers

18

### **SOUP OF THE DAY** (GF\*)

served with our house-made sourdough bread & herb butter

18

### **SCALLOPS & SOLE VERONIQUE** (GF\*)

with grapes in a white wine cream sauce

26

**Match with Bannockbrae Grüner Veltliner**

### **CARPACCIO of VENISON** (GF\*)

baby beets, watercress, plum gel & horseradish creme

26

**Match with Mt Edward Gamay Noir or one of our local Piont Noirs**

### **BIANCA of RAGGEDY RANGE" GOAT CHEESE**

with a cashews, beetroot & salsa verde

20

**Match with Auntsfield Sauvignon Blanc**

## MAINS

### DUO of BEEF (GF\*)

slow roasted shortloin of beef on a mediterranean polenta tart, tenderloin of beef,  
horseradish mousse & shallot jus

42

**Match with one of our Ata Rangi Celebre or Te Mata Awatea (bottle only)**

### LAMB 'n' THYME

braised lamb oyster shoulder and lamb cutlet with balsamic, mint gel, citrus & almond  
couscous, minted goat cheese & sumac ice cream with ophir thyme & pinot jus

42

**Match with one of our Pinot Noirs**

### FILLET OF SALMON (GF\*)

walnut, orange & fennel crust, lemon gel, kumara, orange & rocket salad

39.5

**Match with our Millton Viognier or Chenin Blanc**

### PEPPERED FRUIT GLAZED RED TUSSOCK VENISON LOIN (GF, DF\*)

herbed polenta, sautéed bok choy & venison cherry jus

42

**Match with one of our Pinot Noirs**

### MOROCCAN CHICKEN SUPREME (GF\*)

with tajin spiced braised fruit, on a bed of herbed bulgar wheat

39.5

**Match with Mt Edward Gamay Noir or Aurum Amber**

## **FALAFEL (V GF\*)**

wipe out style broad bean falafel with house-made Lahukah pancake, hummus and salsa

29

**Match with one of our Rieslings**

## **SIDES**

### **HOUSE-CUT SEASONED POTATOES**

house-made tomato sauce and aioli

9.5

### **SEASONAL VEGETABLES**

a steamed selection

14

### **SEASONAL SIDE SALAD**

lemon or balsamic dressing

12

### **SAUTÉED MUSHROOMS**

with tarragon & garlic

12

# DESSERTS

all 16.5

## GOLD RUSH PEAR & GINGER TART

pitches hokey pokey ice-cream & golden nugget crystallised walnuts

## BLACK FOREST TART

chocolate tart with cherries served with cream & cherry sorbet

## CITRUS PANNA COTTA

served w lemon curd & poached meringue snow egg

## AFFOGATO (GF\*)

double Allpress Espresso & vanilla bean ice-cream  
served with biscotti

8.5

With Liqueur 18.5

**our desserts are great with either a Port, Liqueur, Pegasus Bay Aria (*bottle only*)  
or Aurum Port Molyneux Sticky**

## HOUSE-MADE TRIO OF HOUSE-MADE ICE-CREAMS OR SORBETS (GF\*)

accompanied by vanilla macarons

choose your flavours

### Ice-creams

black doris plum and amaretto  
vanilla bean  
chocolate  
strawberries and cream  
banoffee  
apricot  
coffee

### Sorbets (V\*)

seasonal berries  
peach  
apricot  
nectarine  
black doris plum

## CHEESE BOARD

Either one or all....

**Whitestone** Windsor Blue, **Whitestone** Brie and **Kapiti** Cheddar

with accompaniments

18 (each extra cheese \$6.5)

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or **Aurum Port Molyneux Sticky**