

DINNER



ENTRÉE

SOUP OF THE DAY _(GFDF)	18
served with our house-made sourdough bread and butter	
BREAD & DIPS _(GFDF)	20
selection of house-made dips and our breads and lavosh	
PORK BELLY AND PRAWNS _{(GFD)F}	22
broad beans asian greens and tangy dressing	
GRILLED CYPRIOT HALOUMI SALAD _(GF)	22
roasted walnuts baby beetroot rocket balsamic dressing	
RAVIOLI _(V)	22
green vegetable tomato and basil sauce parmesan crisp	

MAIN



FILLET OF SALMON OR BLUE NOSE(GF) **39.5**

roasted kumara - sauteed greens –lemon gel white wine sauce

GRILLED FILLET OF BEEF (GF*DF) **42**

lyonnaise potatoes-broccoli shoots blue cheese butter and mustard jus

LAMB IN THYME(GF*DF) **42**

Slow cooked lamb shoulder grilled lamb cutlet Ophir thyme honey

Minted couscous thyme jus

GRILLED WILD VENISON LOIN (GF) **42**

Herb polenta roasted beetroot silverbeet mustard jus

BALLOTINE OF CHICKEN(GF*DF) **39.5**

Braised chicken stuffed w apricot and roasted almonds pilaf rice harissa braising juices

FALAFEL(GFDF) **29**

Wipeout style - broad bean falafel – lahukah - pancake
hummus – salsa – harissa

DESSERT

All 16.50



DECADENT CHOCOLATE FONDANT^(GF)

house-made vanilla ice-cream

BAKED LEMON CHEESECAKE

Raspberry couli lemon syrup

MOROCCAN SWEET CIGAR

Candied walnuts lemon sorbet

SELECTION OF HOUSEMADE SORBET^(DF)

Ask us for our flavours

SELECTION OF HOUSEMADE ICE -CREAM

Ask us for our flavours

AFFOGATTO^(GF)

double Allpress espresso & vanilla bean ice-cream

served with biscotti

8.50

With liqueur

18.5

CHEESE BOARD

Either one or all...

Whitestone Brie Windsor Blue and Kapiti Cheddar

with accompaniments

18 (extra cheese \$6.5)

Our desserts are great with either a port liqueur or a glass of our dessert wines:

Pegasus Bay Finale or Misha Cadenza or Aurum Port Molyneux \$15

SIDES

HOUSE-CUT SEASONED POTATOES	9.5
------------------------------------	------------

house-made tomato sauce and aioli

SEASONAL VEGETABLES	14
----------------------------	-----------

a steamed selection

SEASONAL SIDE SALAD	12
----------------------------	-----------

lemon or balsamic dressing

SAUTEED MUSHROOMS	14
--------------------------	-----------

tarragon and garlic