

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

TEMPURA PRAWNS

with spicy dipping sauce

26

Match with Millton Chenin Blanc

“RAGGEDY RANGE” GOAT CHEESE & BEETROOT SALAD (GF*)

with roasted local walnuts, salad greens and tangy herb sauce

20

Match with Auntsfield Sauvignon Blanc or Millton Viognier

MAINS



LAMB 'n' THYME

braised lamb shoulder and grilled lamb cutlets, herb polenta gooseberry chutney, mint jelly sorbet with ophir thyme & pinot jus

42

Match with one of our Pinot Noirs

DUO of BEEF (GF*)

braised beef cheek, grilled beef fillet, lyonnaise potatoes, sautéed greens and pinot jus

42

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

FILLET OF SALMON (GF*)

Herb potato rosti, lemon gel, sautéed vegetables, lemon butter sauce

39.5

Match with one of our Chardonnays

RED TUSSOCK VENISON LOIN (GF*)

Confit potatoes, garden greens, pickled cherries

42

Match with one of our Pinot Noirs

MOROCCAN CHICKEN

Braised chicken breast, harissa crust, almond and herb couscous, poached figs and pan jus

39.5

Match with Mt Edward Gamay

FALAFEL (V GF*)

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

29

Match with one of our Rieslings or Sauvignon Blanc

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



OPHIR THYME HONEY BAVAROIS

Thyme honeycomb, whitestone windsor blue cheese, walnut bread

DECADENT CHOCOLATE FONDANT* (GF*)

House-made cherry sorbet
(*15 mins to cook)

LEMON POSSET

Savoiard lady finger

APPLE TART TATIN*

House-made vanilla bean ice-cream
(*20 mins to cook)

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, or a glass of our dessert wines:
Pegasus Bay Finale, Aurum Port Molyneux or Misha Cadenza
Pegasus Bay Aria (*bottle only*)**

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

accompanied by vanilla macaroons

choose your flavours

Ice-creams

black doris plum and amaretto
vanilla bean
chocolate
coffee
apricot

Sorbets (V*)

raspberry
cherry
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)

our desserts are great with either a Port, Liqueur, or a glass of our dessert wines:
Pegasus Bay Finale, Aurum Port Molyneux or Misha Cadenza
Pegasus Bay Aria (*bottle only*)