

## Entrees

Portuguese Sardine Pâté Crisp Bread with Capers, Red Onion and Cherry Tomatoes	\$15.00
Sucette du Brie (v) Crumbed and Served with an Apricot and Cointreau Compote	\$17.00
Crispy Spiced Chicken Spring Rolls Sweet Chili and Lime Sauce	\$17.00
Seafood Won Ton Seared Saku Tuna, Doubtless Bay Scallops, Crevette and Asian Treacle	\$19.00
Soup of the Day (v) Crusty Ciabatta Bread	\$9.50

## Mains

Double Braised Sticky Spare Ribs Served with Spiced Wedges, Green Salad and Smokey Hoi Sin	\$29.00
Snapper Prawn Noodle Bowl Hot and Sour Tom Yum Broth with Tofu, Udon Noodles and Pak Choy	\$33.00
Steak Frites Aged Rib Eye Steak, French Fries, Green Salad. Served with either Sauce au Poivre or Sauce Roquefort	\$31.00
Channa Masala (v) Vegetarian Chickpea and Kumara Curry with Mint and Coriander Served with Pilau Rice and Papadums	\$29.00
Mexican Venison Rellenos Grilled Cervena Steak, Stuffed ( <i>rellenos</i> ) Pepper with Rice, Black-Eyed Peas, Pinto Beans, Feta and Blackened Corn and a Red Mole Sauce	\$35.00

## Sides

Frites	\$6.00
Green Salad	\$6.00
Garlic and Thyme Roasted New Potatoes	\$7.00
Ciabatta Bread, Oil and Balsamic	\$6.00

## Desserts

Bread and Butter Pudding Made with Patisseries and Served with Brandy Anglaise and Vanilla Ice Cream	\$15.00
After Dinner Kit An Espresso Shot, Truffles and a Glass of Whiskey or Port	\$17.00
Poire Belle Helene Poached Pear, Vanilla Bean Ice Cream, Chantilly Cream and Hot Chocolate Sauce	\$17.00
Mango Kheer Cold Rice Pudding with Mango Puree Pistachios, Almonds and Safron	\$15.00
Coupe Colonel Lemon Sorbet, Citron Vodka and Kerikeri Lemoncello	\$19.00