



Entrees

Soup de jour

\$14

Pumpkin and Feta Filo Parcels

Roquette Salad and Aioli Mayonnaise

\$16

Seared Northland scallops

Shaved Fennel, Coriander, Mango Salad, Chardonnay Dressing

\$21

Chilli Polenta Squid

Courgette Blini, Cucumber Yoghurt

\$18

Smoked Salmon Rosettes

Avocado Compote, Cucumber Noodles

\$19



Mains

Roasted Rack of Lamb

Jus and Mint Oil

\$37

Corn-fed Chicken Breast

Date and Pistachio Stuffed, Saffron Sauce

\$32

Char-grilled Fillet of Beef

Rich KariKari Red Wine Jus

\$39

Doubtless Bay Snapper

Lemon Beurre Blanc Sauce

\$35

Roasted Vegetable Pie

Old Fashioned Tomato Sauce, Spinach and Herbs

\$29



Desserts

Rum and Raisin Chocolate Pudding

Mascarpone Cream

\$15

Lemon and Passion-fruit Tart

Berry Compote

\$15

Kahlua Brulee

Pistachio and Fig Biscotti

\$12

Handmade Ice-Cream Selection

\$12

A Selection of New Zealand Cheese

Chutney, Grapes, Fresh Bread and Water Biscuits

\$19