



## Starters

### *Bacon and Eggs:*

*crispy rolled pig's head pumpkin puree, poached free range hen's egg  
and sherry gastrique*  
\$17

### *Carrington Salad (v)*

*salad of Puketona farmhouse blue cheese, candied walnuts, pear and chicory  
with spiced red wine syrup*  
\$18

### *Carpaccio of Carrington Farm Beef*

*balsamic vinegar jelly, toasted pine nuts and a Te AhuAhu mushroom emulsion*  
\$20

### *New Season Asparagus (v)*

*fondue of aged Mahoe gouda, Karikari Olive oil and 'toasted ciabatta'*  
\$17

### *Cable Bay Smoked Eel*

*Butler Point macadamia nut ajo blanco, apple, poppy seeds  
and star anise caramel*  
\$19



## **Main**

*Herb infused Northland Lamb  
courgette spaghetti, eggplant puree, organic quinoa salad and crispy artichokes*  
\$39

*Sirloin of Carrington Farm Beef  
carrot vanilla puree , savoy cabbage and gratin potato*  
\$39

*Doubtless Bay Hapuka  
marjoram crushed peas, sticky pork cheeks, Hokianga saffron and orange*  
\$38

*Whole Mangonui Flounder  
grilled with parsley and Kerikeri lemons, sautéed new potatoes and green beans*  
\$36

*Breast of Free Range Maize Fed Chicken  
served with asparagus, Chris' Manuka smoked bacon, puy lentils  
and romesco sauce*  
\$37



## **Dessert**

*Chocolate Cappuccino*  
*orange biscotti, coffee soil and malt ripple ice cream*  
\$15

*Maple Syrup Panacotta*  
*pistachio and olive oil cake with berry sorbet*  
\$15

*Kerikeri Chai Tea Crème Brulée*  
*orange blossom sorbet and cardamom shortbread*  
\$15

*Three Balls of House Made Ice Cream*  
\$12

*A Selection of Northland Cheese from Mahoe Dairy*  
*Kaitaia chutney, grapes and water biscuits*  
\$19

## **Tea & Coffee/ Brandy, Whiskey & Liqueurs**

*We have a large range of teas and coffees from \$3.50*  
*and spirits and liqueurs from \$8.50*

*Please ask to see the full list*