



## Message from Chef

*We have created a modern European menu with a selection of fresh, seasonally changing dishes simply prepared and served. The menu is honest with clean flavours and complemented by a carefully selected wine list.*

*We trust you will enjoy your dining experience with us.*

Executive Chef

Jinu Abraham

## Starters

Tomato and Basil Soup \$10

Pan fried wild caught prawns with kumara, lime and coriander salad, aioli \$18

Braised lamb breast with crisp polenta, green beans and lamb jus \$14

Salad of potato, peas, spanner crab meat, piquillo pepper and garlic dressing \$15

Roasted capsicum and tomato salad with cumin and sherry vinegar with warm tetilla cheese \$14

## Mains

Angus eye fillet with potato gratin, confit shallots, caramelised carrots and red wine jus \$34

Pan fried Hapuka, lemon and corn risotto, white wine and chervil reduction \$27

Crispy pork belly, golden baby kumara, pickled dates port jus \$28

Smoked paprika chicken breast, potato and chive puree, braised silverbeet and red pepper and Boquerones sauce \$27

Oven cooked lamb rump with parsnip and potato mash, green beans and red wine jus \$34

Rice noodles with creamed sweet corn, crisp tofu and toasted walnuts \$24

## Sides each \$7

Steamed green beans seasoned with avocado oil

Fresh garden salad

Oven roasted gourmet potatoes with garlic and thyme

French fries

Kumara and rosemary mash

## Desserts

Sherry and orange chocolate layered tart with Grand Marnier cream \$13

Sticky date pudding with vanilla bean ice cream \$13

Calasparra rice pudding with plum confit \$11

Passion fruit baked cheesecake with whipped cream \$11

Health dessert, marinated orange slices with vanilla yoghurt \$9

Tasting platter for two \$24

## Vegan Menu

### Starters

Vine ripened tomato salad, Sprouts, chilli, sherry dressing and roasted pine nuts \$14

Wakame seaweed, lime segments, silken tofu with sesame and pumpkin seeds, sweet soy \$15

### Soup

Pumpkin Soup with Watercress \$10

### Mains

Tempura fried tofu, Mustard seed sautéed Beans, fried rice and spring onions \$28

Stir fry of tempeh, nuts in a tamari soy reduction served with nine grain rice \$28

### Desserts

Cinnamon Banana fritters accompanied with fresh mango coulis and honeyed nuts \$12

Soup of Lychee, mint and kiwi \$10

## Hot Beverages

Tea all \$4

English breakfast,

Earl grey

Peppermint

and a full choice of herbal teas

Coffee all \$5

Soy Flat white

Long black

Soy Latté

Soy Mocacchino

Pot of freshly brewed coffee

and a full selection of espresso coffees available