



DINNER MENU

APPETIZERS

DUKE'S SPRING SALAD (DF, GF, VG)

WITH MESCLUN, ARTICHOKE HEARTS, CHERRY TOMATO,
CUCUMBER, CARROT, VINAIGRETTE

\$21.00

HERB AND CHEESE TORTELLINI (VG)

WITH COCONUT CREAM, PUMPKIN VELOUTÉ,
PUMPKIN SEEDS, PARMESAN

\$24.00

COLD-SMOKED SOUTH ISLAND SALMON

WITH WASABI AIOLI CREAM, CAPERS, ONION RINGS,
WHOLEMEAL BREAD AND BUTTER

\$25.00

EYE-FILLET OF BEEF CARPACCIO (GF)

ON ROCKET, WITH HOME-MADE POTATO CHIPS,
PICKLED ONION, ORANGE BALSAMIC VINEGAR,
CREAMY HORSERADISH SAUCE

SIDE DISH

SEASONAL STEAMED VEGETABLES

TODAY'S MARKET SELECTION

\$7.50

GF: GLUTEN-FREE **DF:** DAIRY-FREE **V:** VEGETARIAN **VG:** VEGAN
PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS





DINNER MENU

MAIN COURSES

TOASTED BABY BEETROOT GNOCCHI (V)

IN BECHAMEL SAUCE, WITH GREEN PEAS AND PARMESAN

\$41.00

BEER-BATTERED FISH AND CHIPS

FRESH TERAHI, GOLDEN SEASONED CHIPS, MARROWFAT
MUSHY PEAS, TARTAR SAUCE, MALT VINEGAR

\$45.00

ROASTED HERB-CRUSTED CHICKEN BREAST (GF)

IN CREAMY GARLIC VELOUTÉ, WITH ROASTED BABY POTATOES,
AND STEAMED SEASONAL VEGETABLES

\$47.50

GRILLED EYE-FILLET OF BEEF (GF)

COOKED TO YOUR LIKING, IN RED WINE JUS, WITH BEARNAISE SAUCE,
MASHED POTATO, PICKLED SHALLOTS, AND STEAMED SEASONAL VEGETABLES

\$57.50

PAN-SEARED SOUTH ISLAND SALMON (GF)

IN LEMON-BUTTER SAUCE, ON WARMED MIXED BEAN
AND CAPSICUM SALAD, WITH A RED PEPPER COULIS

\$59.50

ROASTED RACK OF BAY OF PLENTY LAMB (GF)

WITH A RED WINE JUS, MASHED POTATO, PARSNIP PUREE,
HERB ARTICHOKE, GREEN PEAS, AND STEAMED SEASONAL VEGETABLES

\$59.50

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DINNER MENU

DESSERTS

SELECTION OF SORBETS (GF,DF, V, VG)

TODAY'S CHOICES

\$17.50

BREAD AND BUTTER PUDDING (V)

WITH MARMALADE JAM, ENGLISH CUSTARD,
AND VANILLA BEAN ICE CREAM

\$18.00

VANILLA YOGHURT CHEESECAKE (V, VG)

WITH MIXED BERRY COMPOTE, STRAWBERRY JELLY,
AND TODAY'S SORBET AND ANZAC CRUMBLE

\$19.00

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