

DINNER MENU

Available from 5pm to late

Entrée

Assorted Breads & Dips 19.0

served with homemade garlic hummus, basil pesto, ciabatta, focaccia & rewena bread

Garlic Bread 19.0

served with homemade tomato relish & basil pesto

Soup of the Day 19.5

Chef's soup of the day served with freshly baked ciabatta bread

Grilled Bruschetta 18.0

mozzarella cheese & basil pesto, served on toasted ciabatta bread

Roasted Vegetable Salad GF, DF, N 22.5

pumpkin, baby beetroot, kumara, carrots, peas, masculine lettuce, creamy feta, toasted walnuts served with delicious raspberry dressing

Turkish Lamb Cigar 23.0

mince lamb, spinach, feta, fresh garden salad served with our famous Lebanese dressing

Warm Chicken Roulade GF 23.0

stuffed ham, wilted spinach, carrot puree with balsamic infused roasted Spanish onion & Artichoke

Twice Cooked Pork Belly with Seared Scallops GF 27.5

creamy corn, lemon puree, tomato salsa & caviar served with rustic homemade crackers

GF - Gluten Free DF - Dairy Free N - Nuts VG - Vegan V - Vegetarian

Please advise staff of any dietary requirements prior to ordering. While our staff will take all reasonable efforts to accommodate any dietary requirements, we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers.

Mains

Roasted Cauliflower GF, V, N 28.0

served with roasted nuts and fresh garden salad

Classic Ceasar Salad 28.0

baby cos lettuce, parmesan, anchovies, soft boiled eggs with Caesar dressing

Add - poached egg \$4 grilled halloumi \$6

grilled chicken \$8 baked salmon \$10

Creamy Risotto with Wild Mushroom GF 30.0

parmesan cheese with spinach & peas

VG option available

Honey & Soy Glazed Chicken 38.0

pan-fried with Kumara mash, baby carrots, broccolini, crispy kale & pepper corn jus

Pan Seared Salmon 44.0

baked crispy polenta, roasted pepper coulis, green beans with lemon butter sauce

Herbe Crusted Lamb Rump 45.0

minted couscous, pea puree, baby carrots & broccolini served with red wine jus

Beef Eye Fillet 200g N 50.0

gratin potatoes, basil pesto, rubbed portobello mushroom, broccolini, baby carrots
& welted spinach served with red wine Jus

Sides

All sides are \$12 each

Garden Green Salad

cherry tomatoes, cucumber, Spanish onion served
with red wine vinegar dressing

Steamed Vegetables

tossed carrots, cauliflower & broccoli served with butter

Polenta Chips

with sour cream & sweet chilli sauce

Gourmet Roast Potatoes

tossed garden herbs served with fresh butter

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Desserts

Dark Chocolate Mousse 21.0

wild berry coulis, chocolate soil & Chantilly cream
served with a hint of chocolate sauce

Passionfruit Cheesecake 21.0

orange coulis, mixed nut crumble, fresh strawberries
& Chantilly cream

Chocolate Brownie 21.0

coffee infused mascarpone, chocolate ice cream
with fresh strawberries & berry coulis sauce

Cheese Board 44.0

selection of aged cheddar, blue cheese, brie,
fruit past, seasonal fruits with nuts & crackers

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