

# MENU



## TO START

<b>Homemade Loaf of the Day</b>	9.5 v
Whipped Butter, Balsamic, Aged Olive Oil	
<b>Garlic Pizza Bread</b>	9.5 v
Toasted Pizza Bread, Garlic Oil, Chimichurri, Smoked Garlic Salt	
<b>Soup of the Day</b>	15
Fresh Toasted Bread & Whipped Butter	
<b>Thirty Hour Cold Cured Ora-King Salmon</b>	15 gf
Cucumber & Charred Fennel, Whipped Chevre, Shanxi Aged Vinaigrette	
<b>Duck Liver Parfait</b>	16
Homemade Relishes, Lavosh	

## RISOTTO, PASTA & SALAD

<b>Summer Vegetable Salad</b>	23 v/gf
Selection of fresh seasonal ingredients, Mesclun, Vinaigrette	
<b>Smoked Chicken &amp; Avocado Salad</b>	25 gf
Toasted Pine Nuts, Cherry Tomatoes, Brie, Vinaigrette	
<b>Hand-Made Spinach Fettuccini</b>	25 v
Portobello, Button & Wild Mushrooms, Rich Cream Sauce, Truffle Oil & Porcini	
<b>Leek, Charred Fennel &amp; Asparagus Risotto</b>	24 v
Basil Crème & Parmesan	

## MAINS *(All Mains Served With Vegetables of the Day)*

<b>Duo of Ora-King Salmon</b>	32 gf
Cardamom & Fennel Scented 36 Hour Cured Salmon, Natural Grilled Salmon, Avocado Cream, Citrus Vinaigrette, Spiced Chilli Remoulade	
<b>Bone-In Beef Rib</b>	32
Potato Puree, Wild Mushrooms, Snow Pea Tendrils, Beetroot Crisps, Jus	
<b>Oven Roasted Chicken Breast</b>	29 gf
Streaky Bacon, Tomato, Smoked Feta & Spinach Salsa Rosso, Shanxi Aged Vinaigrette	
<b>200gm Rib Eye (Scotch Fillet)</b>	31
Crispy Fries, Mixed green Salad, Mushroom Cream Sauce or Garlic Butter	
<b>Pork Loin</b>	29 gf
Gremolata Crust, Potato Puree, Preserved Apple Salsa, Puha Emulsion	
<b>Marinated Silver Fern Farms Venison Short Loin</b>	32 gf
Roasted Cauliflower, Cardamom & Preserved Apple Salsa, Venison Reduction, Juniper Foam	
<b>Fish &amp; Chips</b>	31
Panko & Herb Crumbed Fish of the Day, Crispy fries, Tartare, Tomato Sauce & Lemon	

## SIDES *(All 4.5)*

<b>Creamy Mash Potato gf</b>
<b>Fries</b>
<b>Potato Wedges</b>
<b>Vegetables of the Day</b>
<b>Snow Pea Tendril &amp; Parmesan Salad gf</b>
<b>Mixed Green Seasonal Salad gf</b>

## TO FINISH *(All 14.0)*

<b>Mint &amp; Chocolate Cheesecake</b>
Fresh Strawberry & Chambord Syrup
<b>Trio of Ice Cream</b>
Today's Flavours, Fruit Compotes, Tuile
<b>Mini Chocolate Sphere gf</b>
Marshmallow Foam, Flamed Orange Liquor, Fresh Berry Sorbet
<b>Banana Cream Panna Cotta</b>
Salted Caramel, Biscuit Crumb, Vanilla Bean Ice Cream
<b>Espresso Tart</b>
Baileys-Mascarpone Cream
Plum Yoghurt & Honeycomb
<b>Cartwheel Creamery Artisan Cheese Selection</b>
Organic Award Winning Manawatu Cheeses
75gm per cheese accompanied with crispy lavosh, Manuka Honey Comb
<b>Marama Camembert</b>
<b>Blue Rhapsody</b>
<b>Coppermine Washed Rind</b>
<b>Brined Feta</b>
<b>2 Cheeses - \$ 21</b>
<b>3 Cheeses - \$ 27</b>
<b>4 Cheeses - \$ 35</b>
Suggested Port Accompaniment
Ruahine Fruit Port \$7.50 per 60ml glass
<ul style="list-style-type: none"><li>Roaring Red Boysenberry Port</li><li>Plump Pheasant Plum Port</li></ul>