

# MENU

## TO START

**Homemade Flower Pot Bread** 10.5 v  
Assorted Dips & Spreads

**Garlic & Herb Oil Pizza Bread with Chimichurri & Salsa Rosso** 10.5 v  
Add Cheese: \$2

**Soup of the Day** 15  
Fresh Toasted Bread & Whipped Herb Butter

**Roasted Potato & Parmesan Gnocchi** 18.5 v  
Caponata, Pickled 'NZ' Olives, Homemade Ricotta & Truffle Scent

**Braised Rangitikei Beef Cheek** 21  
Toasted Brioche, Green Olive Tapenade, Capsicum Oil

**Salt & Pepper Atlantic Scallops** 21 g/f  
Champagne Foam, Mandarin Gel

## RISOTTO, PASTA & SALAD

**Prawn & Asparagus Risotto** 26g/f  
Salsa Verde, Smoked Paprika & Bacon Crumb

**Chicken Caesar Salad** 26  
Smoked Chicken Breast, Crispy Cos, Crouton, Parmesan, Bacon & Anchovy

**Hand-Made Spinach Fettuccini** 27 v  
Portobello, Button & Wild Mushrooms, Rich Cream Sauce, Truffle Oil & Porcini

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

**Ora King Salmon Fillet** 39  
Ora King Salmon Croquette, Lemon Ash Parsley & Thyme Emulsion, Sea Chicory, Caviar, Orange Sauce

**Sous Vide Wild Red Tussock Venison Short Loin** 39.0 g/f  
Sourced from the Otago National Park Celeriac Puree, Pickled Baby Beets, Blackberry Jus

**South Waikato Beef Eye Fillet** 42 g/f  
Duck Fat Roasted Potato, Carrot Puree, Greens, Jus

**Oven Roasted Manawatu/  
Horowhenua Free Range Chicken Breast** 35 g/f  
Snow Pea Tendrils, Homemade Ricotta, Chicken Skin Crumb, Sauce Vierge

**Silver Ferns Farms Manawatu Lamb Rack** 41  
Herb Crumb, Kumara Dauphine, Butter Braised Wild Mushroom, Cabbage, Jus

**Crispy Skin South Waikato Duck Breast** 41  
Braised Baby Leeks, Merlot & Cherry Gastrique House-made Marmalade, Herb Emulsion, Scented Crumble

**200gm Angus Pure Beef Rib Eye (Scotch Fillet)** 39  
Served with Fresh Garden Salad and a choice of Crispy Fries or Creamy Potato Mash and either Mushroom Cream Sauce, Garlic Butter or Creamy Peppercorn Sauce.

## SIDES (All 4.5)

**Creamy Mash Potato g/f**

**Fries**

**Potato Wedges**

**Vegetables of the Day**

**Snow Pea Tendril & Parmesan Salad g/f**

**Mixed Green Seasonal Salad g/f**

## TO FINISH

**Deconstructed Mocha Cheesecake** 16  
Rosewater Meringues, Homemade Fudge Ice Cream, Red Currant Pearls

**The Adult Ice Cream Sundae** 16 g/f  
Trio of Flavours, Toasted Honey Nuts, Hershey's Chocolate Syrup, Drizzled with Kahlua or Baileys

**Vanilla Bean Panna Cotta** 16  
Champagne & Chambord Jelly, Spiced Crumble

**Donuts - Fill Your Own** 16  
Piping Hot Sugared Donuts, An array of Gels, Syrups & Jellies to create your own

**Fruits, Florals & Chocolate** 35  
A Decadent Dessert Plate Designed to Share with a Myriad Of Flavours, Textures & Colours - Go ahead - Indulge yourself

**Cartwheel Creamery Artisan Cheese Selection**  
Organic Award Winning Manawatu Cheeses made in the Pohangina Valley, 75gm per cheese accompanied with crispy Lavosh & Chutney & Quince Paste

**Marama Camembert**  
A soft white rind Camembert with a hint of mushroom and buttery flavours on the inside

**Blue Rhapsody**  
A rich, distinctive flavoured Blue

**Coppermine**  
A washed-rind style cheese with gorgeous complex flavours developed as it ripens with a silky smooth texture

**Epitome**  
A traditional semi-hard tomme with a natural rind and ale washed

**Two Cheeses** 21

**Three Cheeses** 27

**Four Cheeses** 35

## RUAHINE FRUIT PORTS

**\$8.50/ 60ml**  
Fantastic Local Ports produced in the Ruahine Ranges

**Roaring Red Boysenberry Port**

**Plump Pheasant Plum Port**

**Tawny Tahr Cherry Port**

**Golden Trout Feijoa Port**

**Captain Cooker Apricot Port**