



Entrées

Garlic and Herb Ciabatta Bread	\$9 <i>NF</i>
Bread and Dips Selection of bread served with extra virgin olive oil, balsamic and home made dips	\$12 <i>V</i>
Soup of the Day Daily soup selection served with a warm bread roll	\$9
Pumpkin Gnocchi and Rocket Salad Served with pine nuts, feta, basil and silver beet	\$15 <i>V</i>
Home made hot smoked salmon cakes With avocado and chilli ginger salsa	\$15 <i>NF</i>
Bacon wrapped Chicken Ballotine Stuffed with spinach, mushroom, feta on a pumpkin puree	\$15 <i>NF GF</i>
Confit Duck and Fig Cigar With rhubarb & red currant salsa, toasted pistachio and balsamic glaze	\$17
Caesar Salad Cos lettuce, bacon, anchovies, parmesan, poached egg and croutons	\$15 <i>NF</i>
Add Extra	Grilled Chicken \$3
	Smoked Salmon \$3

GF = Gluten Free DF = Dairy Free NF = Nut Free V = Vegetarian



Mains

Fish of the day	\$29
Ask your waiter for your daily fish preparation	
New Zealand Angus Beef Sirloin	\$34 <i>NF</i>
Served with chorizo and kumara croquettes, parsnip puree root vegetables and red wine Jus	
Hawkes Bay Lamb Two Ways	\$34
Lamb cutlets and lamb pastilla, pumpkin gnocchi, silver beet, feta pine nuts, basil and pomegranate	
Chicken Tikka Masala	\$25
Served with basmati rice, naan, poppadum and mango chutney	
BBQ Pork Spare Ribs	\$24 <i>DF</i>
With Kumara fries and mixed leaf salad	
Tempura Battered Fish and Chips	\$24
Served with tartare sauce and baby gem salad, pickled onions	
Fettuccine Pasta	\$21 <i>V</i>
Garlic, mushroom, asparagus, chilli, parmesan and rocket	
Homemade Cottage Pie	\$21 <i>GF</i>
Served with mixed leaf salad	

Sides

Parmesan Fries with Aioli	\$7 <i>V</i>
Mixed Leaf Salad, tomato, cucumber, pickled onion and balsamic	\$7 <i>V</i>
Medley of seasonal Vegetables with extra virgin olive oil	\$7 <i>V</i>
Rocket Salad, parmesan, caramelised pears and balsamic	\$8 <i>V</i>
Creamy Agria mash	\$7 <i>V</i>



Homemade Chocolate Brownie With vanilla ice cream and chocolate ganache	\$14 V
Sticky Date Pudding With butterscotch sauce and vanilla ice cream	\$14 V
White chocolate and Rhubarb Brulee Served with raspberry sorbet	\$12 V
Trio of Ice Cream Sundae With banana, chocolate sauce and brandy snap	\$12 V
Fresh Seasonal Fruit Platter Served with lime sorbet	\$14 NF GF DF
Selection of New Zealand Cheeses With crackers, grapes, walnuts and honey	\$15 V

To Finish

Pot of Tea	\$4
Espresso Coffee	\$4
Hot Chocolate & Mocha	\$4.5
Liqueur Coffee	\$8.5
Saint Noble Semillion	\$8
Taylor's Tawny Port	\$9
Harvey Bristol Cream	\$9
Tio Pepe Sherry	\$9

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