

STARTERS

Garlic flute \$6.50

Bruschetta served with fresh vine tomato and a hint of basil \$8.50

Four delicate smoked salmon blinis \$10.50

Six black mammoth olives & feta served with toasted garlic ciabatta \$12.50

Gourmet breads served with pesto and dips \$14.50

Seafood teaser

A selection of seafood starters including smoked salmon, thai chilli mussels, squid, scallops & prawns served with chargrilled ciabatta **\$22.50**

Pulled confit duck terrine

Duck leg meat with mushroom and chicken liver pate served with ciabatta **\$24.50**



SOUP

Seafood Chowder

King prawn, green-lipped mussels and fresh fish bound in a milky white wine veloute' served with toasted focaccia **\$16.50**

Herbed Tomato Soup served with toasted focaccia \$12.50 *Gluten Free

Green lipped mussel curry chowder served with toasted focaccia \$14.50

SALADS

Thai Prawn and Scallop Salad*Gluten FreeA platter of king prawns, scallops, cherry tomato with mesclun greens,splashed with a Thai chilli vinaigrette\$22.50

Smoked Salmon Salad*Gluten FreeSmoked salmon, pesto and ricotta resting on salad greens with Italian glaze\$19.50

Greek Salad *Gluten Free Black mammoth olives, creamy feta, vine tomato, fresh origanum with Italian glaze \$17.50



PASTA FARE

Spaghetti Mediterrano\$18.50 entrée\$26.50 mainSmoked salmon, olives in a rich tomato & basil sauce topped with
parmesan cheese

Vegetarian Spaghetti Mediterrano \$18.50 entrée \$26.50 main Italian vegetables tossed in a rich tomato sauce with herbs and topped with parmesan cheese

Fettuccine\$19.50 entrée\$29.50 mainBreast of chicken panned with garlic and cream, bound with an authenticNeapolitan pesto sauce topped with parmesan cheese

Classic Carbonara\$19.50 entrée\$29.50 mainSmoked ham and button mushrooms tossed with fresh fettuccine in a
creamy garlic sauce topped with parmesan cheese

Seafood Marinara\$19.50 entrée\$29.50 mainA medley of fresh seafood with fettuccine and garden herbs in a creamy
garlic sauce topped with parmesan cheese

Penne Pasta\$19.50 entrée\$29.50 mainSmoked chicken, chorizo and mushroom in a cream sauce topped with
parmesan cheese



MAIN FARE

Chicken Breast Supreme *Gluten Free Filled with a roasted garlic, brie and herb stuffing, served with seasonal vegetables \$34.50

*Gluten Free Sticky Star Anise Honey Duck Pan roasted breast of duck with a sticky star anise honey glaze resting on jasmine rice and baby bok choy \$38.50

Snapper

*Gluten Free

Pan-fried snapper resting on seasonal vegetables topped with hollandaise and served with Cajun tiger prawns \$32.50

Angus Black Aged Beef Fillet

*Gluten Free Beef fillet with roasted red pepper and garlic topped with red onion jam served with seasonal vegetables topped with hollandaise \$40.00

Venison

*Gluten Free

Venison medallions resting on Italian char-grilled vegetable salad, drizzled with honey and balsamic dressing topped with hollandaise \$39.50

Salmon Fillet

*Gluten Free

Hoisin baked salmon served with jasmine rice, spring onions, and oriental mushrooms; topped with hollandaise \$38.50

Lamb

*Gluten Free

Herb mustard crust Lamb rack resting on seasonal vegetables topped with a tomato and red pepper jus with hollandaise \$39.50



DESSERTS

Vanilla Panna Cotta A light silky cream dessert with seaso	*Gluten Free Snal fruit	\$16.50
Tiramisu Tiramisu cream resting a masala and	espresso soaked sponge	\$16.50
Double Chocolate Brownie A very moist rich dark chocolate brow	*Gluten Free wnie with dark chocolate	\$16.50 sauce
Sticky Date Pudding\$16.50With butterscotch sauce, served with a maple & walnut ice-cream		
Lemon and coconut syrup cake Served with Greek yogurt	*Gluten Free	\$12.50
New York Baked Cheesecake Served with fresh fruit and Chantilly cream		\$16.50
Ice Creams Selection of Kapiti New Zealand Ice-cream		\$16.50
Cheeseboard enough for two people Served with a selection of Kapiti cheese, olives and crostini		\$22.50
Brandy Snaps Two brandy snaps served with cream		\$6.50