



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

*Gluten Free

served with toasted focaccia

\$12.50

Green lipped mussel curry chowder

served with toasted focaccia

\$14.50

SALADS

Thai Prawn and Scallop Salad

*Gluten Free

A platter of king prawns, scallops, cherry tomato with mesclun greens, splashed with a Thai chilli vinaigrette

\$22.50

Smoked Salmon Salad

*Gluten Free

Smoked 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



MAIN FARE

Chicken Breast Supreme

*Gluten Free

Filled with a roasted garlic, brie and herb stuffing, served with seasonal vegetables

\$34.50

Sticky Star Anise Honey Duck

*Gluten Free

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

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