



# DINNER MENU

## ENTRÉES

|        |  |         |
|--------|--|---------|
| GF, DF | Miso broth with tofu, shrimp, wakame, mung beans, shiitake mushrooms .....                     | \$15.00 |
| DF     | Sautéed scallops, crispy potato, mixed lettuce with a sticky and hot Thai sauce .....          | \$15.00 |
| GF     | Seared venison carpaccio on mesclun with tahini, sesame sweet soya and sour cream .....        | \$15.00 |
| GF     | In-house smoked chicken served with hummus, roast garlic infused oil and Kalamata olives ..... | \$15.00 |
| V      | Golden kumara gnocchi on a rocket salad topped with pesto and shaved parmesan .....            | \$15.00 |
| V      | Garlic bread loaf .....  | \$9.50  |

## MAINS

|        |   |         |
|--------|---|---------|
| GF, DF | Grilled chicken with glazed lime chutney on cucumber and tomato mesclun salad, served with green mango and coriander salsa .....      | \$29.50 |
|        | Grilled lamb loin with wasabi rub, roasted kumara and Chinese cabbage on soy jus .....  | \$29.50 |
|        | Twice baked duck, oriental spices, orange with oyster mushroom, bok choy and its own jus .....  | \$29.50 |
| DF     | Grilled salmon with mussels, coconut milk, lemongrass, Speights Old Dark beer, and spring onions on wilted spinach .....              | \$29.50 |
| GF, DF | Seared ribeye on bacon, potato rosti with trio mushroom jus .....   | \$29.50 |
| GF, DF | Grilled marinated venison in coffee, brandy and black pepper, served on chargrilled oranges enhanced with a rich blackberry jus ..... | \$29.50 |
| V      | Vegetarian dish of the day <i>Please ask your server</i> .....  | \$29.50 |

## SIDES

*All mains over the summer period will be served with a complimentary side salad and potatoes of the day.*

|                          |        |
|--------------------------|--------|
| Steamed vegetables ..... | \$5.00 |
| Steamed rice .....       | \$5.00 |
| Fries .....              | \$5.00 |



## DESSERTS

|  |         |
|--|---------|
| Warm sticky date pudding, triple chocolate ice cream with crème anglaise ..... | \$12.50 |
| Baked lemon cheesecake, wild berry sorbet with passionfruit couli .....        | \$12.50 |
| GF* Chocolate, mint and Kahlúa mousse with brandy snap biscuit .....           | \$12.50 |
| <i>*Gluten free if ordered without biscuit</i>                                 |         |
| Trio of New Zealand cheeses with crackers .....                                | \$15.00 |

## COFFEE *Soya: add 50c extra, Syrups (caramel, hazel and vanilla): add 50c extra*

|                  |        |                     |        |
|------------------|--------|---------------------|--------|
| Latte .....      | \$4.50 | Long black .....    | \$4.00 |
| Cappuccino ..... | \$4.50 | Mocha .....         | \$4.50 |
| Chai latte ..... | \$5.00 | Short black .....   | \$3.00 |
| Flat white ..... | \$4.50 | Hot chocolate ..... | \$5.00 |

## TEA

|                            |        |                  |        |
|----------------------------|--------|------------------|--------|
| English breakfast .....    | \$3.00 | Chamomile .....  | \$3.00 |
| Green tea with lemon ..... | \$3.00 | Green tea .....  | \$3.00 |
| Earl grey .....            | \$3.00 | Peppermint ..... | \$3.00 |

## LIQUOR COFFEE

|                       |         |   |         |
|-----------------------|---------|---|---------|
| Irish coffee .....    | \$13.50 | French coffee .....                             | \$13.50 |
| Jamaican coffee ..... | \$13.50 | Special hot chocolate (Kahlúa or Baileys) ..... | \$13.50 |