

Entrées

A selection of house made breads with olive oil, dukkah, dips & whipped butter	9.0
Clearwater chowder with house baked Guinness & treacle bread <i>(GF without bread)</i>	18.0
Traditional French onion soup infused with herbs grilled with gruyère cheese served with toasted French bread <i>(GF without bread)</i>	12.0
Salt & pepper squid dusted with chick pea flour & sumac chilli, served with Clearwater's remoulade & red capsicum aioli <i>(GF)</i>	16.0
Hot smoked salmon served with a lemon dressing, warm potato parsley & caper salad garnished with roquette <i>(GF)</i>	17.0
Sautéed lambs kidneys tossed with tomato, olives, herbs, & feta served with garlic crostini <i>(GF)</i>	15.5
Warm shredded pork belly terrine wrapped in prosciutto served with apple chutney & toasted sour dough <i>(GF without bread)</i>	16.5

Mains

Potato crusted fish served with buttered leeks with a bacon & balsamic dressing <i>(GF)</i>	36.0
Herb crusted salmon with a duo of potato with a shallot & horse radish butter sauce <i>(GF)</i>	33.0
Char grilled 300 gram Angus beef sirloin served with pinot onion rings, Portobello mushrooms & Agria shoestrings served with your choice of garlic butter or pepper sauce <i>(GF without onion rings)</i>	37.0
Roast rack of Canterbury lamb with Boulanger potato peperonata & spinach <i>(GF)</i>	39.0
Grilled supreme of chicken with Savoy cabbage bacon & shallots sautéed in butter served with herb jus <i>(GF)</i>	29.0
Vanilla infused confit duck leg served with a parsnip gratin & a mulled wine poached tamerillo <i>(GF)</i>	34.0
Hazelnut crusted sautéed lambs fry served with a trio of onions & a creamy potato mash & crispy pancetta <i>(GF)</i>	24.0
Slow cooked pork belly served on a warm five spiced cabbage with ginger & lemon drizzle & toffee crackle <i>(GF)</i>	26.0
Ravioli of feta with a lemon butter, julienne of vegetable & parmesan reggiano	25.0
Other vegetarian options on request	

Sides

Agria fries, aioli	6.5
Seasonal vegetables	6.5
Mesculin salad, feta, chardonnay dressing	6.5
Sauteed mushrooms	6.5
Home made merlot or beer battered onions	6.5

Dessert

Trio of Rhubarb – crumble, jelly, & fool, served with hot custard	13.0
Vanilla crème brûlée served with an almond biscotti <i>(GF without biscotti)</i>	12.5
Chocolate parfait with pinot poached pears & a hazelnut praline crumble <i>(GF)</i>	13.0
Bread & butter pudding with pumpkin and raisin, served with vanilla bean ice cream & caramel sauce	12.0
Selection of ice cream with a berry compote <i>(GF)</i>	12.0
Cheese board	
A selection of Windsor Blue, Totara cheddar, & Aorangi brie served with fruit, quince, bread, & crackers	
Selection of 1	14.0
Selection of 2	23.0
Selection of 3	32.0