

Starters

House Ciabatta

Olive Oil w/ Balsamic & Pesto

11

Garlic Flat Bread

Oven Baked Flat Bread w/ Crushed Garlic & Cheese

11

French Onion Soup

Scented w/ Monteith's Dark & Gruyere Flutes

14

Seafood Chowder

Chunky House Seafood Chowder w/ Croutons

16

Scallop Mornay

Scallops w/ White Cheese Sauce & Wilted Spinach

20

Chicken Liver Parfait

House Parfait, Melba Toast, Port Jelly & Petit Salad

17

Escabeche Prawn Cocktail

Poached Prawns, Avocado, Apple & Orange w/ Vanilla Scented Mary-Rose

19

Garlic Prawns

Prawns Tossed w/ Garlic Butter & Fresh Herbs

19

Vegetarian

Mount Hector Goats Cheese, Olive & Pine-Nut Filo w/ Roast Beetroot & Balsamic Essence

18

Butchers Block

200grams Canterbury Wakanui Beef Eye Fillet

38

250grams Canterbury Wakanui Beef Scotch Fillet

36

250grams Canterbury Wakanui Beef Porterhouse

32

200grams High Country Merino Lamb Rump

34

200grams Premium Venison Steak

38

All Served w/ Baked Potato Hash, Koffman Cabbage, Shallot Marmalade & Jus



Mains

Fresh Pasta

Spaghetti Tossed w/ Carbonara Style Sauce, Bacon Hock, Parmigiano Reggiano & Black Pepper
26

Chinook Salmon

House Smoked Akaroa Salmon Finished w/ Sautéed Greens, Creamed Potatoes, Lemon & Chive Butter
34

Poussin (Baby Chicken)

Whole Roast Baby Chicken Stuffed w/ Garlic Spinach, Finished w/ Red Wine Jus & Sautéed Vegetables
36

Duck a l'Orange

Confit Duck Leg, Pickled Red Cabbage, Potato Galette & Candied Orange Jus
36

Market Fresh Fish

Your Host Will Inform You Of Today's Catch
32

Lamb Shoulder

Slow Cooked Canterbury Lamb Shoulder, Potatoes & Sauce Reforme
45

Additions

Garden Salad, Fries, Baked Potatoes, Mashed Potatoes,
Chefs Vegetable, Fried Mushrooms
2.5

Condiments

Canterbury Horse Radish Cream, Aioli, Honey Mustard
Vinaigrette, Jus, Tomato Sauce, Worcestershire, Sweet
Chilli, Garlic & Herb Butter or Mint Sauce
2.5

To Finish

Gluten Free Chocolate Fondant

Hazelnut Ice Cream, Citrus Mascarpone & Caramelised
Pear
17

Tiramisu Affogato

Vanilla Ice-cream, Espresso, Crushed Ladies Fingers &
Chocolate Shavings
16

Sticky Date Pudding

w/ Chocolate Caramel & Ginger-Nut Ice Cream
15

Lemon Meringue Pie

Classic Lemon Meringue Pie, Berry Compote & Vanilla
Ice-cream
16

Dessert Special

Your Host Will Inform You Of Today's Creation

New Zealand Cheese Board

Kikorangi Blue
Whitestone Brie
Kapiti Smoked Cheddar
Kapiti Aged Cheddar
Fig Chutney & Falwasser Crackers
20

