

To Start

Freshly baked bread loaf w/ onion chutney and basil pesto	10
Prosciutto & grissini w/ aioli	12
Soup of the day w/ grilled ciabatta	10

Entrees

Grilled Ben Ohau Rd houlloumi cheese on baby beets, spinach, sliced almonds and an orange glaze.	17
Seared scallops, chickpea & orange puree, baby watercress & smoked mushrooms	22
Sashimi of Tuna & fresh market fish, light salad, soy, wasabi oil.	Entrée 25 Main 38

Mains

Silver Fern Farms

Charcoal smoked Beef skirt with sauté lamb sweet breads, artichoke and anchovy puree with oyster mushrooms.	36
Pan roast Loin of Lamb, rolled in eggplant, seaweed & hummus, w/ puff rice & sweet juicy Roma tomatoes & asparagus spears	39
Oven grilled eye fillet served on a nicoise salad & tarragon mayo	38
Pan seared High country salmon, herb cous cous, asparagus & Kawakawa beurre blanc	33
Fresh fish of the day, Please ask one of our wait staff	32
Risotto of the day Please ask one of our wait staff	26
Vegetarian dish of the day Please ask one of our wait staff	27

From the Broiler

500g T-bone steak	45
250g Sirloin steak	27
300g Rib eye steak	36
180g Venison steak	38

Sauce choices:

- Tarragon mayo
- Thyme jus
- Peppercorn
- Mushroom
- Garlic & herb butter
- Tomato salsa

All served with buttermilk mash and market vegetables.

Sides

Garden salad w/honey-mustard dressing	9
Grilled Prawns w/aioli	12
Buttermilk mash	9
Summer steam vegetables	9
Fries w/ tomato sauce	9