

# NIGHT

3pm - Close

Strawberry | Fare

## Lighter dishes or good for sharing

V	<b>Baked Housemade Baguette</b> - confit garlic butter	9.8
GF DF	<b>Fresh Clevedon Oysters</b> Mignonette dressing, lemon	two 11.5 six 33.5
DFO GFO	<b>Prawns Gremolata</b> Grilled wild caught Australian prawns, lemon, parsley, garlic, aioli, toasted bread	26.5
GF	<b>Duck Hash</b> Slow cooked pulled Cantervalley duck and potato hash, fried egg, salad greens, orange, jus, aioli	28.5
GFO	<b>House Cured Akaroa Salmon Gravlax</b> Toasted Ciabatta, horseradish creme, pickles, beetroot relish	28.9
GFO	<b>Caesar Salad</b> Cos lettuce, shaved parmesan, croutons, free farmed bacon, poached free range egg (anchovies optional) With grilled chicken breast	26.5 31.5
GFO DFO	<b>Simply Salmon</b> Hot smoked Akaroa salmon with lemon creme fraiche, toasted house made ciabatta, almonds, celery and apple slaw	32.9
DF	<b>Turkey Salad</b> Pulled grilled turkey tenderloin, fresh orange, crispy bacon, toasted almonds, greens, cranberry vinaigrette, house made bread	29.9
DF GFO	<b>Seared Tuna Tiradito</b> Seared Tuna, mango and coriander Leche de Tigre, green chilli, coriander oil, house made toasted ciabata	32.0
GFO V VGO	<b>Mushroom Risotto</b> Mushroom risotto, goats curd, parmigiano, rocket, truffle oil, herbs, ciabatta	33.9
DFO GFO	<b>Roasted Chicken Supreme</b> Sumac and sesame coated free range chicken supreme with tabbouleh, tamarind roasted eggplant, preserved lemon yoghurt and harissa	42.9
GF	<b>Duck Leg Confit</b> Slow cooked Cantervalley duck leg, parsley butter, jus, mashed potatoes, grilled daily greens	44.5
GF DFO	<b>Fresh Local Fish</b> Herb mashed potatoes, salsa verde, grilled daily greens, aioli, preserved lemon salsa	44.5
GF	<b>Beef Fillet</b> 200g of Te Mania Angus Beef fillet, roasted garlic, truffle potatoes, grilled daily greens, slow roasted balsamic red onion, truffle butter, jus	45.5

## Main Courses

Gluten Free **GF**

Gluten Free Option **GFO**

Vegetarian **V**

Vegan **VG**

Vegan Option **VGO**

Dairy Free **DF**

Dairy Free **DFO**

Diabetic **D**

# DESSERTS

Available All Day

**Specials**

**Chefs Tasting Plate** Daily trio of new tastes **26.90**

**The Ultimate Chocolate Dessert 26.90**

Chocolate fudge brownie, chocolate mousse, chocolate ice cream, chocolate pate, raspberry coulis

**Chocolate 21.5**

GFO

**Salted Caramel and Dark Chocolate Mousse Gateaux**

Layers of dark chocolate mousse, salted gooey caramel and moist chocolate sponge, chocolate ice cream, crisp tuille

**Warm Raspberry Drenched**

Moist chocolate cake, made with raspberries, served with vanilla bean ice cream, berry coulis

GFO

**Devils Dream**

Layers of white and dark chocolate mousse, chocolate ganache, berry coulis

DF GF

**Sunken Chocolate Cake**

Rich moist chocolate & berry cake, black doris plum sorbet, berry coulis

VG DF GFO

**Silky Chocolate Mousse**

Silky smooth dairy free chocolate mousse, coconut orange ice cream, sweet tuille

**Warm 21.5**

**Caramel & Hazelnut Torte**

With vanilla bean ice cream, creme anglaise

**Sticky Date Pudding**

With grilled banana, caramel-orange sauce, banana ice cream

VG GF DF

**Pineapple and Feijoa Pudding**

With coconut-lime sorbet, orange sauce, coconut foam

**Frozen 21.5**

GF VG DF

**Tropical Coconut Freeze**

Toasted coconut and chocolate covered coconut sorbet, fresh tropical fruits

**Cold 21.5**

GF

**Strawberry Pillows**

Soft sponge pillows, fresh strawberries, mascarpone orange cream, berry coulis, creme anglaise

**Dreamy Creamy Cheesecake**

A delicate creamy baked citrus cheesecake served with citrus fruit which has been macerated in kaffir lime, vanilla and bergamot

**Tiramisu**

Our take on the classic Italian dessert. Coffee, chocolate and mascarpone, espresso ice cream

GF

**Lemon Sunshine**

Moist almond cake with layers of lemon curd and lime mousse, passion fruit sorbet

GF

**Creme Brulee**

Classic creamy vanilla bean brulee with crunchy topping, berry coulis

**Baby Lemon Cheesecake (diabetic)**

A diabetic dessert on an almond biscuit base, yogurt, seasonal fruit

Gluten Free **GF**

Gluten Free Option **GFO**

Vegetarian **V**

Vegan **VG**

Vegan Option **VGO**

Dairy Free **DF**

Diabetic **D**

**Sides**

**Seasonal Fresh Fruit Bowl 12.50**

**Extra Scoop of Ice Cream 4.50**

(sold only with desserts)

**Cheese Plate 26.9**

Kikorangi Blue or Whitestone Brie, fresh medjool dates filled with goats cheese, quince paste, toasted house made bread