

NIGHT

3pm - Close

Lighter dishes or good for sharing

V	Baked Housemade Baguette - confit garlic butter	7.5
V GFO	Roasted Mushroom Soup Thyme roasted mushroom soup, truffle oil, crispy leek, crusty bread	19.5
GFO	Prawns Gremolata Grilled wild caught Australian prawns, lemon, parsley, garlic, aioli, toasted bread	24.5
GF	Duck Confit Hash Slow cooked pulled Cantervalley duck and potato hash, fried egg, salad greens, orange, jus, aioli	25.5
GFO	House Cured Akaroa Salmon Gravlax Toasted Ciabatta, horseradish creme, pickles, beetroot relish	25.5
GFO	Caesar Salad Cos lettuce, shaved parmesan, croutons, free farmed bacon, poached free range egg (anchovies optional) With grilled chicken breast	24.5 29.5
VG GFO	Mezze Platter Tamarind roasted eggplant, cauliflower fritters, hummus, pickles, harissa, marinated olives, preserved lemon yoghurt, grilled housemade bread	29.5
GFO	Simply Salmon Hot smoked Akaroa salmon with lemon creme fraiche, toasted house made ciabatta, almonds, celery and apple slaw	28.9
GFO DF	House Smoked Fish Salad A warm salad of house smoked fish, roasted jerusalem artichokes, roquette, pickled red onion, preserved lemon mayo, bruschetta	28.9

Gluten Free **GF**Gluten Free Option **GFO**Vegetarian **V**Vegan **VG**Vegan Option **VGO**Dairy Free **DF**Dairy Free **DFO**Diabetic **D**

Mains

GF V	Pea, Lemon and Mushroom Risotto Risotto with baby peas, courgette, mushrooms, goats curd, shaved parmigiano, lemon, mint and toasted almonds	29.9
DFO GFO	Roasted Chicken Supreme Sumac and sesame coated free range chicken supreme with tabbouleh, tamarind roasted eggplant, preserved lemon yoghurt and harissa	38.9
	Braised Lamb Ragu Pasta Slow cooked lamb with orange and star anise, casareccia pasta, parmigiano, olives, gremolata and fresh ciabatta	35.9
GF	Duck Leg Confit Slow cooked Cantervalley duck leg, parsley butter, jus, thyme roasted potatoes, grilled daily vegetable	39.5
GF DF	Fresh Local Fish Grilled local fish, preserved lemon and caper salsa, roasted kumera, grilled oyster mushrooms	39.5
GF	Beef Fillet 200g of Te Mania Angus Beef fillet, roasted garlic, duck fat potatoes, grilled daily vegetable, slow roasted balsamic red onion, truffle butter, jus	40.5

BYO Groups of 8 and less only - 10.5 per bottle

Sides 7.50

Thyme Roasted Potatoes

Garden Salad

Daily Vege with Gremolata

DESSERTS

Available All Day

Specials

Chefs Tasting Plate Daily trio of new tastes **25.90**

The Ultimate Chocolate Dessert 24.90

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

Chocolate 20.50

Salted Caramel and Dark Chocolate Mousse Gateaux

GFO 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, blackcurrant sorbet, berry coulis

VG DF GFO **Silky Chocolate Mousse**

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

Warm 20.50

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 20.50

GF VG DF **Tropical Coconut Freeze**

Toasted coconut and chocolate covered coconut sorbet, fresh tropical fruits

Berry Bombe Alaska

House made strawberry and boysenberry ice creams, flamed soft meringue, raspberry coulis

Cold 20.50

GF **Berry Pillows**

Soft sponge pillows with berry compote, marscapone orange cream, 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

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 25.90

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