

NIGHT

3pm - Close

Strawberry | Fare

Lighter dishes or good for sharing

V	Baked Housemade Baguette - confit garlic butter	7.5
V	Caprese Salad	24.5
GFO	Wairiri Buffalo mozzarella, tomatoes, basil pesto, L'aube Hill Olive Oil, Balsamic glaze With Prosciutto	30.5
	House Smoked Fish Plate	28.5
DF	Local sustainable house smoked fish, crusty bread, house made pickles	
	Prawns Gremolata	24.5
GFO	Grilled wild caught Australian prawns, lemon, parsley, garlic, aioli, toasted bread	
	Duck Confit Hash	25.5
GF	Slow cooked pulled Cantervalley duck and potato hash, fried egg, salad greens, orange, jus, aioli	
	House Cured Akaroa Salmon Gravlax	25.5
GFO	Toasted Ciabatta, horseradish creme, pickles, beetroot relish	
	Caesar Salad	24.5
GFO	Cos lettuce, shaved parmesan, croutons, free farmed bacon, poached free range egg (anchovies optional) With grilled chicken breast	29.5
	Mezze Platter	29.50
VG GFO	Tamarind roasted eggplant, cauliflower fritters, hummus, pickles, harissa, marinated olives, preserved lemon yoghurt, grilled housemade bread	
	Simply Salmon	28.9
GFO	Hot smoked Akaroa salmon with lemon creme fraiche, toasted house made ciabatta, almonds, celery and apple slaw	
	Summer Turkey Salad	27.9
GFO DF	Roasted Turkey Salad with bacon, orange, almonds, fresh greens, cranberry vinaigrette	

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

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