

# NIGHT

3pm - Close

Strawberry | Fare

## Lighter dishes or good for sharing

V	<b>Baked Housemade Baguette</b> - confit garlic butter	8.5
V	<b>Caprese Salad</b>	
GFO	Wairiri Buffalo mozzarella, tomatoes, basil pesto, L'aube Hill Olive Oil, Balsamic glaze With Prosciutto	25.5 31.5
GFO	<b>Prawns Gremolata</b> Grilled wild caught Australian prawns, lemon, parsley, garlic, aioli, toasted bread	25.5
GF	<b>Duck Confit Hash</b> Slow cooked pulled Cantervalley duck and potato hash, fried egg, salad greens, orange, jus, aioli	26.5
GFO	<b>House Cured Akaroa Salmon Gravlax</b> Toasted Ciabatta, horseradish creme, pickles, beetroot relish	26.9
GFO	<b>Caesar Salad</b> Cos lettuce, shaved parmesan, croutons, free farmed bacon, poached free range egg (anchovies optional) With grilled chicken breast	25.5 30.5
VG GFO	<b>Mezze Platter</b> Tamarind roasted eggplant, cauliflower fritters, hummus, pickles, harissa, marinated olives, preserved lemon yoghurt, grilled housemade bread	30.5
GFO	<b>Simply Salmon</b> Hot smoked Akaroa salmon with lemon creme fraiche, toasted house made ciabatta, almonds, celery and apple slaw	29.9
GFO DF	<b>Summer Turkey Salad</b> Roasted turkey salad with bacon, orange, almonds, fresh greens, cranberry vinaigrette	29.9

## Main Courses

GF V	<b>Pea, Lemon and Mushroom Risotto</b> Risotto with baby peas, courgette, mushrooms, goats curd, shaved parmigiano, lemon, mint and toasted almonds	30.9
DFO	<b>Roasted Chicken Supreme</b>	39.9
GFO	Sumac and sesame coated free range chicken supreme with tabbouleh, tamarind roasted eggplant, preserved lemon yoghurt and harissa	
GF	<b>Duck Leg Confit</b> Slow cooked Cantervalley duck leg, parsley butter, jus, thyme roasted potatoes, grilled daily vegetable	40.5
GF DF	<b>Fresh Local Fish</b> Herb and lemon mash, slow roasted tomatoes, salsa verde, roasted garlic aioli, balsamic glaze	40.5
GF	<b>Beef Fillet</b> 200g of Te Mania Angus Beef fillet, roasted garlic, duck fat potatoes, grilled daily vegetable, slow roasted balsamic red onion, truffle butter, jus	42.5

Gluten Free **GF**

Gluten Free Option **GFO**

Vegetarian **V**

Vegan **VG**

Vegan Option **VGO**

Dairy Free **DF**

Dairy Free **DFO**

Diabetic **D**

### Sides 7.50

Thyme Roasted Potatoes

Garden Salad

Daily Vege with Gremolata

**BYO Groups of 8 and less only - 10.5 per bottle**

# DESSERTS

Available All Day

**Specials**

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

**The Ultimate Chocolate Dessert 25.90**

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

**Chocolate 20.9**

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, blackcurrant sorbet, berry coulis

VG DF GFO

**Silky Chocolate Mousse**

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

**Warm**

**20.9**

**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**

**20.5**

GF VG DF

**Tropical Coconut Freeze**

Toasted coconut and chocolate covered coconut sorbet, fresh tropical fruits

**Cold**

**20.5**

GF

**Berry Pillows**

Soft sponge pillows with fresh summer berries, 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

**Tiramisu**

Our take on the classic Italian dessert. Coffee, chocolate and marscapone. Chocolate and orange gelato

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 25.9**

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