

NIGHT

3pm - Close

Strawberry | Fare

Lighter dishes or good for sharing

V	Baked Housemade Baguette - confit garlic butter		9.8
GF DF	Fresh Clevedon Oysters Mignonette dressing, lemon	two 11.5 six 33.5	
VG	Roasted Mushroom Soup Hearty mushroom soup with truffle oil, crispy leek and house made ciabatta		22.5
G GFO	Prawns Gremolata Grilled wild caught Australian prawns, lemon, parsley, garlic, aioli, toasted bread		26.5
GF	Duck Hash Slow cooked pulled Cantervalley duck and potato hash, fried egg, salad greens, orange, jus, aioli		28.5
GFO	House Cured Akaroa Salmon Gravlax Toasted Ciabatta, horseradish creme, pickles, beetroot relish		28.9
GFO	Caesar Salad Cos lettuce, shaved parmesan, croutons, free farmed bacon, poached free range egg (anchovies optional) With grilled chicken breast		26.5 31.5
GFO	Beef Carpaccio Thin sliced rare beef fillet, rocket, parmigiano, fried capers, smoked oyster mayo, L'aube Hill Olive Oil, balsamic		28.5
GFO DFO	Simply Salmon Hot smoked Akaroa salmon with lemon creme fraiche, toasted house made ciabatta, almonds, celery and apple slaw		32.9
DF	Grilled Turkey Salad Pulled grilled turkey tenderloin, fresh orange, crispy bacon, toasted almonds, greens, cranberry vinaigrette, house made bread		29.9

Main Courses

GFO V VGO	Roasted Pumpkin & Sage Risotto Creamy pumpkin risotto, goats curd, parmigiano, rocket, pine nuts, herbs, ciabatta		33.9
DFO GFO	Roasted Chicken Supreme Sumac and sesame coated free range chicken supreme with tabbouleh, tamarind roasted eggplant, preserved lemon yoghurt and harissa		42.9
GF	Duck Leg Confit Slow cooked Cantervalley duck leg, parsley butter, jus, thyme roasted potatoes, grilled daily greens		44.5
GFO DFO	Fresh Local Fish Crushed new potatoes, salsa verde, grilled daily greens, aioli, preserved lemon salsa		44.5
	Pulled Lamb Pasta Slow cooked lamb shoulder in a rich meat sauce, casarecce pasta, olives, parsley with house made ciabata and parmigiano reggiano		42.5

BYO Groups of 6 and less only - 12 per bottle

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

GF	Beef Fillet 200g of Te Mania Angus Beef fillet, roasted garlic, thyme potatoes, grilled daily greens, slow roasted balsamic red onion, truffle butter, jus		45.5
	Sides 9.50 Thyme Roasted Potatoes Garden Salad Daily Vege with Gremolata		

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

Berry Pillows

Soft sponge pillows, mixed berry compote, mascarpone 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 mascarpone. 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 13.50

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