

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
V	Caprese Salad Wairiri Buffalo mozzarella, tomatoes, L'aube Hill Olive Oil, balsamic glaze basil pesto, house made ciabatta With prosciutto - add 7.5	27.5
DFO 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 glaze	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	Turkey Salad Pulled grilled turkey tenderloin, fresh orange, crispy bacon, toasted almonds, greens, cranberry vinaigrette, house made bread	29.9
DF GFO	Seared Tuna Tiradito Seared Tuna, mango and coriander Leche de Tigre, green chilli, coriander oil, house made toasted ciabata	32.0

Main Courses

GFO V VGO	Mushroom Risotto Mushroom risotto, goats curd, parmigiano, rocket, truffle oil, 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
GF DFO	Fresh Local Fish Crushed new potatoes, salsa verde, grilled daily greens, aioli, preserved lemon salsa	44.5
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

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**

Sides 9.5

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

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

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(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