

Appetisers

*House made Chicken Liver Pate
served with toasted house made bread*

\$8.00

Chef's Selection of house made breads & dips

\$8.00

Entrées

*Braised Beef Cheek
with warm celeriac, red cabbage and roasted walnut salad*

\$16.00

*House made Spring Rolls
with dipping sauces*

\$12.00

*Seafood Chowder
with Toasted Ciabatta*

\$16.00

*New Zealand Green Lipped Mussels
steamed with a choice of chilli and lime or garlic and 'River Pinot Gris'*

\$14.00

*Spiced Calamari
served on a chunky Greek salad with feta and olives.*

\$16.00

*Soup of the Day
served with toasted ciabatta*

\$12.00

Mains

'Aged Taupo Beef' Scotch Fillet

cooked to your liking, topped with a herb and parmesan crust, served with fondant potatoes, seasonal greens, and a 'River Pinot Noir' beef reduction.

\$33

Marinated Lamb Rump

*served with pumpkin and parmesan risotto
and fresh rocket, watercress and pear salad.*

\$33.00

Braised Pork Belly

*served with fresh rocket, almond and pumpkin salad, an orange dressing,
roasted parsnip puree and crunchy crackling*

\$32.00

Seared Venison

*served medium rare on a bed of buttered pan fried potatoes,
braised beetroot and cauliflower puree',
finished with a 'River Pinot Noir' jus.*

\$34

Baked Regal Salmon

*with pan fried gourmet potatoes, fresh watercress salad and green beans,
finished with a lemon beurre blanc.*

\$32.00

Moroccan Chicken and Honey Cured Bacon Linguine

\$26.00

Slow Cooked Beef Tomato

filled with saffron and herbed couscous on roasted field mushrooms

\$24.00

Sides

Chunky Chips \$6.00

Seasonal Vegetables \$6.00

Fresh Garden Salad \$6.00

Garlic and Herb Bread \$6.00

Please advise staff of any dietary requirements you may have

Desserts

Kaffir Lime Panna Cotta
served with pistachio praline.

\$12.00

Pear Dumplings
stuffed with hazelnuts and cinnamon, drizzled with a caramel glaze and
served with fresh cream

\$12.00

White Chocolate Mud Cake
served with a raspberry compote, vanilla bean ice cream and chantilly cream

\$10.00

Lemon Tart
served with crème' fraiche

\$10.00

Apple and Rhubarb Crumble served
with crème' anglaise

\$10.00

Cheese Board
with Chef's choice of cheese and crackers.
Serves two

\$20.00

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