



# Dinner Menu





## To Start

<b>Daily Baked Ciabattini</b>	<b>\$12</b>
<i>Confit garlic &amp; herb butter, sundried tomato tapenade (V/Vegan on request)</i>	
<b>Mediterranean Mezze for One</b>	<b>\$17</b>
<i>Grilled focaccia, hummus, olive oil, dukkah, marinated olives (N/Vegan)</i>	
<b>Soup of the Day</b>	<b>\$16</b>
<i>Served with freshly baked sourdough &amp; butter</i>	
<b>Duck Liver Parfait</b>	<b>\$21</b>
<i>Beetroot relish, toasted rye, pickled vegetables</i>	
<b>Crispy Calamari</b>	<b>\$18</b>
<i>Caper, lemon &amp; sorrel mayonnaise, salad greens (DF)</i>	
<b>Portobello Mushroom</b>	<b>\$19</b>
<i>Blue cheese, toasted walnuts, pear, salad greens, balsamic glaze (V/GF/N/Vegan on request)</i>	
<b>Spiced Fried Cauliflower</b>	<b>\$18</b>
<i>Pistachio &amp; mint tahini yoghurt, edamame, chilli oil (Vegan/GF/N)</i>	
<b>Kasundi Glazed Pork Belly</b>	<b>\$23</b>
<i>Fresh fennel, pickled mushroom &amp; carrot salad, crispy kale (GF/DF)</i>	
<b>Root Vegetable Salad</b>	<b>\$18</b>
<i>Dukkah roasted root vegetables, beetroot relish, tahini yoghurt, salad greens (GF/Vegan/N)</i>	
<b>Marlborough Cold Smoked Salmon</b>	<b>\$25</b>
<i>Herb crème fraiche, salad greens, pink pickled onions, lemon, crisp rye bread (GF on request)</i>	

DF = Dairy Free | GF = Gluten Free | V = Vegetarian | N = Contains Nuts

All credit card & contactless payments will incur a 2% surcharge



# Main Course

**Bourbon Glazed Brisket** **\$41**

*10hr braised beef brisket with rich bourbon glaze, crispy onions, potato rosti, fennel, walnut & apple slaw (GF/DF/N)*

**'Surf & Turf'** **\$44**

*200g chargrilled rump steak & grilled prawn cutlets, potato rosti, chimichurri rojo, rosemary jus, salad greens (GF/DF)*

**Central Otago Lamb Loin** **\$42**

*Lamb marinated in rosemary & garlic, roasted root vegetables, pea puree, salsa verde, thyme jus (GF/DF)*

**Chargrilled Ribeye** **\$46**

*250g steak served with today's seasonal vegetables  
- Cooked to your preference*

With your choice of one side & one sauce

*Buttered Gourmet Potatoes (DF on request/GF)*

*Creamy Mashed Potatoes (GF)*

*Straight Cut Fries (DF)*

*Mushroom Madeira Sauce (GF)*

*Peppercorn Sauce (GF)*

*Chimichurri (GF/DF)*

*Red Wine Jus (GF)*

**Chargrilled Beef Fillet** **\$52**

*200g steak wrapped in bacon, roasted duck fat potatoes, broccolini, rosemary jus, braised beef & wild mushroom filo  
- Recommended medium rare or rare*

**Catch of the Day** **\$45**

*Daily we source the best New Zealand fresh fish  
Please ask your server for today's creation*



## Main Course

<b>Chicken Gremolata</b>	<b>\$39</b>
<i>Lemon, herb &amp; garlic chicken breast, potato gnocchi, pan-fried in tarragon oil, cherry tomatoes, red capsicum &amp; fennel coulis, pickled mushrooms, crème fraiche (DF on request/GF)</i>	
<b>Fettuccine Peperonata</b>	<b>\$31</b>
<i>Ragu of sweet capsicum, cherry tomato &amp; capers, basil pesto, shaved parmesan, grilled halloumi, pangrattato (V/N)</i>	
<b>Roasted Vegetable Lasagna</b>	<b>\$29</b>
<i>Layers of pasta, roasted fresh vegetables, spinach, Neapolitano sauce, pangrattato (GF/Vegan)</i>	

## Sides

<b>Buttered Gourmet Potatoes (DF on request/GF)</b>	<b>\$12</b>
<b>Creamy Mashed Potatoes (GF)</b>	<b>\$12</b>
<b>Straight Cut Fries (DF)</b>	<b>\$12</b>
<b>Shoestring Fries (DF)</b>	<b>\$12</b>
<b>House Salad (GF/DF)</b>	<b>\$12</b>
<b>Seasonal Vegetables of the Day</b>	<b>\$12</b>
<b>Truffle Fries</b>	<b>\$15</b>



# Dessert

**Lemon Posset** **\$19**

*Creamy lemon pudding, raspberry curd, crisp meringue, amaretti biscuits, coconut yoghurt sorbet (GF/N)*

**Salted Caramel & Banana** **\$18**

*Warm caramelised banana cake, salted caramel sauce, toasted coconut, rum ice cream*

**Chocolate Lovers** **\$18**

*Dark chocolate brownie, hazelnut caramel mascarpone, warm chocolate whiskey sauce, triple chocolate ice cream (DF on request/GF/N)*

**Sorbet & Fruit** **\$21**

*Trio of sorbets, sliced seasonal fruit, citrus syrup (GF/Vegan)*

**Warm Gingerbread** **\$18**

*Caramelised pear, toasted walnuts, coconut yoghurt sorbet (Vegan/N)*

**Cheese Platter** **\$28**

*Selection of fine local Otago cheeses, pickled onions, sliced apple, chutney, hazelnut oat crackers (GF on request/N)*

**Affogato** **\$19**

*Vanilla bean ice cream, almond biscotti, served with a shot of hot espresso & your choice of liqueur (GF/N)*

**- Herbal/Bitter:**

*Pimms/Ouzo Metaxa/Aperol/Jagermeister/Campari*

**- Sweet/Fruity:**

*Chambord/Cointreau/Drambuie/Midori Melon/Malibu/Baileys*

**- Coffee/Nutty:**

*Frangelico Hazelnut/Nocello/Galliano Amaretto/Kahlua/Tia Maria Coffee*

**- Premium +\$6:**

*Rose Rabbit Butterscotch/Rose Rabbit Orange/Rose Rabbit Elderflower/Southern Comfort*

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