



Dinner Menu

appetisers

Warm mixed olives marinated in fresh thyme, star anise and garlic	7.5 gf
Garlic and herb buttered hot ciabatta	8.5
Soup of the Day with grilled ciabatta	18.0*

entrees

Prawn gazpacho, chilled prawns & a tangy spanish gazpacho, served with grilled ciabatta	18.0 *
Lamb kofta patties served with salad filled poppadoms, riata and mint chutney	18.0
Pork dumplings, seared and steamed, served on asian slaw with soy dipping sauce	18.0
Green-lipped mussels with coconut, lemongrass, chilli and coriander	18.5 *
Salmon tartare with lightly smoked salmon, ciabatta toast, salad and lemon creme fraiche	19.5*
Chilli squid with spiced yoghurt sauce and a hot chilli dipping sauce	18.5*

mains

Dukkah crusted NZ Salmon with spanakopita pastry, served with a greek salad and tzatziki	33.5*
Pan-fried market fish served on ratatouille vegetables, polenta chips and lemon salsa	33.0*
Cider tempura battered gurnard served with fries, tartare and slaw	29.0 *
Vegetable risotto with green peas, mushrooms, and spinach topped with parmesan	27.0 gf
Chicken roulade, prosciutto wrapped 'Southern' chicken served on braised cabbage, rice & a spicy gumbo	31.5
Lamb smoked, served on a warm salad of gourmet potatoes, beetroot and broccoli	35.0 gf
Canterbury Angus eye fillet on a sauteed mushroom medley with kumara and potato gratin, greens and horseradish butter topped with pickled onions	36.0 gf
Creamy seafood chowder served with grilled ciabatta	25.0

sides

Garden salad with candied walnuts and mint dressing	8.0 gf
Broccoli with smoked garlic sauce	8.5 *
Fries with citrus aioli	8.0 gf

* Gluten Free option available on these dishes. Please advise your wait-staff if you have ANY dietary requirements.
While all care is taken, traces of gluten may still be present in 'gf' meals due to cooking method.