

Soup

Chef's seasonal soup specialty with fresh bread 14.50

Crayfish Bisque served with brunoise of vegetables and parmesan cheese 22.50

First Course

Caesar Salad, cos lettuce, anchovies, warm croutons, fresh parmesan cheese and caesar dressing 17.50

Spicy Fig and Beetroot Tart served on caramelized shallots and flaky pastry, topped with goat's cheese and finished with a red wine jus 18.50

Trio of Salmon, smoked salmon and crab roulade topped with wasabi caviar, vodka cured salmon gravlax and salmon rilletes served with toasted sour dough 21.50

Beef Tripe soft braised then sautéed resting upon a wild mushroom and confit garlic medley drizzled with truffle oil, finished with thyme jus 19.50

Sautéed Lamb Sweetbreads served with crisp apple wafer and baby greens salad with an apple balsamic dressing 22.50

Creamy Chicken Liver Parfait served with toasted brioche, pear and date chutney, finished with vine tomato concasse vinaigrette 18.50

Seared Scallops seared North Atlantic scallops seasoned and served with a whole scampi and finished with a light lemon cream reduction 34.50

Paua, (New Zealand Abalone) Paua fritter, with a fennel bulb and saffron foam and whole cocktail paua pan fried in garlic butter with a fennel bulb and micro medley salad. 37.50

Venison Carpaccio served with shaved parmesan rocket pesto and paprika mayonnaise, drizzled with extra virgin olive oil, finished with cracked black pepper. 23.50

PLEASE ONE ACCOUNT PER TABLE
PRICES INCLUDE 15 % GOODS AND SERVICES TAX
15% Surcharge on Public Holidays
GRATUITIES NOT INCLUDED

Sorbet

Lemon/Lime Sorbet, refreshingly citrus and palate cleansing 6.50

Second Course

Spinach and Ricotta Gnocchi topped with grilled haloumi cheese, crispy pumpkin and chive ravioli, roasted tomatoes served in a saffron tomato broth and finished with basil leaves 36.50

New Zealand Rack of Lamb, herb crusted, roasted medium rare and served on a sage and truffle bread and butter pudding with a lamb jus cream reduction, complemented by mint couli 41.50

South Island Farmed Venison Fillet coated with game seasoning, cooked medium rare and accompanied with mushroom medley, fondant potato, and finished with crème de cassis sauce 42.50

Grass Fed Angus Beef Fillet, cooked to your liking, set on garlic and rosemary potato cake, with kumara and blue cheese stuffed gourmet onion, balsamic mustard demi-glace and roasted shallot sauce topped with crispy prosciutto 40.50

Fresh Fish Fillets accompanied by sauces and garnishes to complement the catch 39.50

Pan Fried Veal with a sultana cream jus served with a creamy garlic potato mash and gourmet vegetables 39.50

Confit of Duck Leg served on fig compote; a pastry tart filled with shredded duck, pinenuts and shiitake mushrooms; and duck breast cooked medium rare, with a champagne cream reduction 41.50

Seasonal vegetables 5.50

Garden green side salad 5.50

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Cheese Selection

Served with bread, crackers, quince jam, and dried apricots

Your choice of any 3 28.50

Extra cheese (each) 8.00

Soft White Cheese

Kapiti Mount Hector When young the body is soft and chalky, the flavour is aromatic with a hint of mushroom. With age it becomes caramel coloured and the flavour intensifies to become earthy, pungent and nutty.

Kapiti Aorangi Double Cream Brie Plump soft texture, the full cream flavour profile strengthens with a mushroom finish.

Gibbston Valley Wakatipu White A traditional white mould cheese hand crafted in small batches. It has a beautiful texture that accompanies the clean fresh flavours of Central Otago white wines.

Kapiti Mt Herbert A goat's cheese; flavour is mildly acidic with a clean taste of aromatic goat's milk.

Pressed Cheese

Kapiti Tuteremoana Cheddar Sharp, tangy aged cheddar with a zesty bite and crumbly consistency with some lactate crystallization.

Gibbston Valley Mt Scott This cow's milk cheese is hard pressed, made in a Derbyshire style and aged for 4 months. It has a smooth buttery flavour.

Whitestone Totara Tasty Vintage Cheddar Aged for 18-24 months, strong flavoured vintage cheddar, with a crunchy texture and sharp finish.

Gibbston Valley Balfour This mature, hard pressed cheese is characterised by the condensed sweet flavours of sheep's milk with nutty overtones.

Blue Cheese

Kapiti Kikorangi A stunning blue cheese with a rich golden curd and creamy spoonable texture marbled with dense blue veining. Mildly pungent, its flavour develops as it ages to create a smoother, more delectable taste.

Whitestone Windsor Blue This high cream blue has a fantastic rich and full-bodied flavour.

Gibbston Valley Kawarau Blue A strong flavoured creamy blue cheese, this cow's milk blue is salty and smooth on the palate.

Washed Cheese

Kapiti Port Nicholson A washed orange rind cheese with a smooth texture and mild distinctive flavour, "Trappist" style cheese.

Kapiti Raclette This cheese is hand turned, washed and aged to obtain a nutty sweetness and rich creamy texture.

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Desserts

All Deserts 16.50

Time for Chocolate, chocolate tart, toasted almond milk sherbet, white chocolate mousse, and rich chocolate ice cream with balsamic strawberries

Wine Match — Clearview “Sea Red ” Merlot 2009 Glass 10.00

Traditional Sticky Toffee Pudding served hot with toffee sauce, cream and vanilla bean ice-cream

Wine Match — Chambers Rosewood Tokay n.v. Glass 9.00

Nectarine and Saffron filled Crepe with a strawberry schnapps anglaise, accompanied with lemongrass and ginger ice-cream

Wine Match - Cloudy Bay Late Harvest Riesling 2005 Glass 10.00

Trio of Homemade Ice-cream made from pure New Zealand cream served in a tuille ring with berry couli

Cinnamon Pannacotta with a blue berry compote and praline wafer

Wine Match - Gibbston Valley Late Harvest Riesling 2008 Glass 8.00

Pecan Pie with a frozen walnut parfait and an Armagnac crème caramel

Wine Match - Beaumes de Venise 2003 Glass 10.00

After Dinner

Coffees	Liqueurs & Liqueur Coffees	
Long Black	Amaretto	Baileys
Short Black (Espresso)	Benedictine	Cointreau
Flat White	Drambuie	Frangelico
Latte	Galliano	Grand Marnier
Cappuccino	Irish whiskey	Kahlua
Mochaccino	Sambucca	Tia Maria
Macchiato	also - a range of Armagnac, Cognac and Port	
Affogato		
Herbal Teas		

Head Chef: Joshua Harris

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