

## A la Carte Menu

### Entrees

|   |           |
|---|-----------|
| <b>Venison Carpaccio (GFOA, DFOA)</b>   | <b>24</b> |
| Gin infused juniper berries, parmesan, croutons, cornichons, blackberry gastrique |           |
| <b>Sesame crusted Tuna Saku (GFOA, DFOA)</b>                                      | <b>24</b> |
| Wasabi mayo, pickled cucumber, edamame beans, ponzu                               |           |
| <b>Seared Veal loin cutlets (GFOA)</b>  | <b>24</b> |
| Mango and chilli salad, tamarillo dressing, micro herb salad                      |           |
| <b>Paua and Mushrooms (GFOA, DFOA)</b>  | <b>24</b> |
| Chargrilled Rēwana bread  |           |
| <b>Melon Salad (GFOA, DFOA)</b>   | <b>22</b> |
| Mint, mango, feta, chilli and pomegranate   |           |

### Mains

*'Bringing locally sourced products together and creating a true Kiwiana experience on a plate' \* Executive Chef Johnny Coulter Signature Dish*

|  |           |
|--|-----------|
| <b>Pan Fried Turbot (GFOA)</b>   | <b>42</b> |
| Summer Greens, Lyonnaise potatoes, seaweed butter                      |           |
| <b>Beef Sirloin 200g (GFOA)</b>  | <b>43</b> |
| Charred sweetcorn, courgette, whipped feta, garlic kumara cubes        |           |
| <b>Aromatic half Duck (GFOA)</b>                                       | <b>43</b> |
| Asian Fried vegetables, soba noodles, crispy lotus                     |           |
| <b>Porchetta* (GFOA)</b>   | <b>39</b> |
| Fennel slaw, Beetroot puree, mustard mash, maple jus                   |           |
| <b>Vegan Stir-fry (VOA, DFOA, Veg)</b>                                 | <b>34</b> |
| Plant base strips, Stir fried vegetables, Asian dressing, soba noodles |           |

Disclaimer: menu items may contain traces or come into contact with sulphites, cereals containing gluten, shellfish, eggs, fish, milk, peanuts, soybeans, sesame seeds, tree nuts and lupin. We can cater for most dietary requirements with prior notice. For any special dietary requirements, please inform our staff.

## Grill Menu

Grill Items include One Sauce or Butter

from the Sauce Menu

|   |           |
|---|-----------|
| <b>Beef Ribeye (250g) (GFOA, DFOA)</b>      | <b>42</b> |
| <b>Chicken Maryland (220g) (GFOA, DFOA)</b> | <b>30</b> |
| <b>Veal Rack (200g) (GFOA, DFOA)</b>        | <b>32</b> |

### Sauces 5

- Green peppercorn sauce (GFOA)
- Red wine jus (GFOA, DFOA)
- Café de Paris Butter (GFOA)
- Mushroom cream (GFOA)
- Chimi churri (Veg, V, DFOA, GFOA)

### Sides

|   |           |
|---|-----------|
| <b>House Salad, Tamarillo dressing (GFOA, Veg, V, DF)</b> | <b>12</b> |
| <b>Summer Steamed Vegetables (GFOA, Veg, V, DFOA)</b>     | <b>12</b> |
| <b>Summer Roasted Vegetables (GFOA, Veg, V, DFOA)</b>     | <b>12</b> |
| <b>Garlic kumara cubes (GFOA, Veg)</b>                    | <b>12</b> |
| <b>Mustard Mash (GFOA, Veg)</b>                           | <b>12</b> |
| <b>Onion Rings (GFOA, Veg)</b>                            | <b>12</b> |
| <b>Shoestring Fries (Veg, VOA)</b>                        | <b>12</b> |

### Desserts

|   |           |
|---|-----------|
| <b>Banoffee Tower (Veg)</b>                                 | <b>17</b> |
| Chocolate sauce, Hokey pokey ice cream                      |           |
| <b>Dark Chocolate Panna Cotta (GFOA Veg)</b>                | <b>17</b> |
| Blueberry Compote, Honeycomb, chocolate soil                |           |
| <b>Taro Pudding (GFOA, Veg, V, DFOA)</b>                    | <b>17</b> |
| Coconut & caramel sauce, coconut soil,<br>Coconut ice cream |           |
| <b>Feijoa &amp; apple crème Burlee (Veg)</b>                | <b>17</b> |
| Macadamia Biscotti, Feijoa sorbet                           |           |

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