

ENTREES

GARLIC BREAD \$6

BREAD PLATTER with pesto, butter, olive oil, balsamic \$14

SMOKED SALMON PATE with brie, caper berries & baguette \$16

SEARED SCALLOPS on avocado & citrus salad with chilli, ginger, lime dressing \$19 (GF)

GRILLED SCOTCH FILLET OF BEEF with pear, kikorangi, walnut salad, horseradish dressing
\$19

ROASTED VEGETABLES & feta frittata with salad greens & onion marmalade \$17.5 (GF)

(also available as a main \$26)

MEZZE PLATTER-selection of cheeses, seafood, pickles, meats, crackers, bread

For two-\$35

For four \$60


CAFE BAR
RESTAURANT

Mains

SCOTCH FILLET OF BEEF with bacon & spinach potato cake, prawns & garlic butter \$31 (GF)

Recommended with a glass of Esk Valley Merlot/Malbec/Cab Sauv

GRILLED PORK CUTLET with sticky Chinese BBQ sauce & stir fried vegetables \$27.5

Recommended with a glass of Millton Riesling

SEARED SALMON FILLET (m-r) on garlic crostini with seared scallop, crispy bacon, seasonal greens & hollandaise \$ 28.5

Recommended with a glass of Matawhero Chardonnay

BARBEQUED NEW ZEALAND LAMB CUTLETS with mint jelly, garden salad & gourmet potatoes \$28 (GF)

Recommended with a glass of Wooing Tree Rose

CHARRED CHICKEN TANDORI FILLETS with cumin rice, crisp salad & mango yogurt \$27.5 (GF)

Recommended with a glass of Speights

FISH OF THE DAY P.O.A

Recommended with a glass of Matawhero Chardonnay



Green Salad 7.0

Greek Salad 9.0

Fries 5.0

Sautéed Vegetables 8.0

Sautéed Mushrooms 6.0

DESSERT

Selection of ice cream & sorbet \$12.5

(please ask your wait staff for today's selection)

Chocolate Brownie \$9.0

served warm with whipped cream & berry compote

Traditional Pavlova \$12.5

with whipped cream, berries, kiwifruit & passionfruit couli

Dark Angel chocolate cake \$14.5

with raspberry sorbet & whipped cream

Affagato \$13.5

Baileys, Espresso, Ice Cream

Vanilla panacotta with rhubarb compote \$13.5

coconut & almond macaroons

Cheese for one \$15.0

Cheese for two \$28.0

(Choose two of-kikorangi blue, brie or aged cheddar)