



Dinner Menu

Entrée

Kaipara Oysters (1/2 dozen) 24
Fresh oysters in the half shell served natural with a white wine and dill Vinaigrette.

Seafood Chowder 18
Freshly prepared.
Combining market fish, green lipped mussels, prawn, and salmon.

Sashimi 24
Line caught fresh market fish.
With shaved daikon and fresh shoots. Sesame, ginger, and lime soy.

Carpaccio 22
Shaved beef eye fillet.
With garden herbs, truffle oil, capers, and shaved parmesan.

Fettucine 18
Fresh egg fettucine.
With fresh basil, roma tomato sauce and shaved parmesan.
(Available as a main with garden Salad) 24

Mains

Fresh Market Fish 38
Tempura battered fillets with house cut fries, fresh salad, and remoulade.

Canterbury Lamb 42
Duo of Lamb, Pinenut & Thyme stuffed rump and herb crusted (2 bone) rack.
Served with char grilled kamokamo, baby carrots, wilted spinach and port wine jus.

Fillet Mignon 42
Beef Eye fillet wrapped with house cured streaky bacon.
Served with roasted golden beets, buttered asparagus, and minted new potatoes.

Pork Sirloin Steak (250g) 40
Asian inspired.
Served with bok choy, shitake mushrooms, sweet potato and fresh ginger-soy glaze.