



## Dinner Menu Summer 2021

### Entrée

<b>Seafood Chowder</b>	18
Freshly prepared. Combining market fish, green lipped mussels, prawns, and NZ King salmon.	
<b>Lentil and Roasted Cauliflower Risotto (V)</b>	20
A duo of lentils combined with roasted cauliflower and beetroot.	
<b>Apatu Aqua Manuka Smoked Eel</b>	22
Crisp salad of watercress and apple. Combined with smoked fillet, cherry tomatoes and green herb olive oil.	
<b>Carpaccio</b>	22
Shaved beef eye fillet. With garden herbs, truffle oil, capers and shaved parmesan.	
<b>New Zealand Crayfish</b>	35
Crisp salad of cos lettuce, micro cress and shoots, shaved radish and cherry tomatoes combined with steamed crayfish (120g) meat and bisque dressing.	
<b>Central Otago Venison</b>	22
Hand cut tartar. With fresh mixed berry compote, kikorangi blue cheese and sourdough crisp.	
<b>Fettucine</b>	18
Fresh egg fettucine. With Ora King salmon, dill, chives and shaved parmesan. (Available as a main with garden salad)	24
<b>Spaghetti Alle Vongole</b>	25
Tuatua and storm clams. Prepared with flat leaf parsley, garlic and white wine. (Available as a main with garden salad)	30



## Mains

<b>Wagyu Beef (Ribeye)</b>	65
250g Carrara 640 grain fed Wagyu. Served with green beans, house cut fries and bearnaise sauce.	
<b>Canterbury Lamb Rack</b>	42
Herb crusted rack. Served on puy lentils with broccolini, carrot puree and port wine jus.	
<b>Tofu and Vegetable Warm Summer Salad (Vegan)</b>	32
Combining fresh seasonal vegetables, fried marinated tofu, roasted carrot puree and red lentil dhal topped with coconut yoghurt.	
<b>Beef Eye Fillet</b>	42
220g eye fillet. Served with prosciutto crisp, buttered asparagus, sundried tomato salsa, house cut fries and port wine jus.	
<b>Fresh Market Fish</b>	38
Oven roasted. With green lipped mussels, baby bok choy, green beans, mung beans and pea shoots. Served in a mild laksa broth.	
<b>Ora King Salmon</b>	38
Aotearoa's premium Salmon. Seasoned and served with a warm salad of grilled whitlof, green beans and radicchio.	
<b>Kaweka Venison</b>	42
Seasoned wild / farmed venison loin. Served with baked beetroot gratin, wild rocket and dark cherry jus.	
<b>Duck Confit</b>	40
Maryland duck, twice cooked, crispy skinned. Served with duck fat roasted potatoes and fresh cut herb coleslaw.	



## **Dessert**

<b>Chocolate Cointreau Fondant (please allow 15 minutes)</b> Served with Kapiti vanilla bean ice cream.	18
<b>Mixed Berry Summer Pudding</b> Served with strawberry coulis and watermelon & mint sorbet.	18
<b>New Year Baked Cheesecake</b> Served with grilled seasonal stone fruit, vanilla syrup and crème anglaise.	18
<b>Grinning Gecko Cheeses</b> A duo of award winning locally produced cheese. Served with quince paste, stone fruit and rewana toast.	30