



Dinner Menu Summer 2021

Entrée

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



Mains

Wagyu Beef (Ribeye) 65

250g Carrara 640 grain fed Wagyu.

Served with green beans, house cut fries and bearnaise sauce.

Canterbury Lamb Rack 42

Herb crusted rack.

Served on puy lentils with broccolini, carrot puree and port wine jus.

Tofu and Vegetable Warm Summer Salad (Vegan) 32

Combining fresh seasonal vegetables, fried marinated tofu, roasted carrot puree and red lentil dhal topped with coconut yoghurt.

Beef Eye Fillet 42

220g eye fillet.

Served with prosciutto crisp, seasonal greens, sundried tomato salsa, house cut fries and port wine jus.

Fresh Market Fish 38

Oven roasted.

With green lipped mussels, baby bok choy, green beans, mung beans and pea shoots. Served in a mild laksa broth.

Ora King Salmon 38

Aotearoa's premium Salmon.

Seasoned and served with a braised fennel and chive risotto, salad greens and Citrus hollandaise.

Kaweka Venison 42

Seasoned wild / farmed venison loin.

Served with kumara mash, seasonal greens, caramelised onion marmalade and Beetroot relish

Duck Confit 40

Maryland duck, twice cooked, crispy skinned.

Served with duck fat roasted potatoes and fresh cut herb coleslaw.



Dessert

Key Lime Tart	18
Served with vanilla bean ice cream and mixed berries.	
Mixed Berry Summer Pudding	18
Served with strawberry coulis and watermelon & mint sorbet.	
New York Baked Cheesecake	18
Served with grilled seasonal stone fruit, vanilla syrup, and crème anglaise.	
Grinning Gecko Cheeses	30
A duo of award winning locally produced cheese.	
Served with quince paste, stone fruit and rewana toast.	