



BRUNCH MENU  
7.30am – 3pm Daily

**Carrington All-day Breakfast**

Cured streaky bacon, cheese kransky sausage, grilled tomato, confit mushroom, free range eggs, hash brown, sourdough toast. 28

**House made Granola**

Toasted super grains, shaved coconut, oats, almonds, and mixed dried berries. Accompanied with Raglan coconut and vanilla yogurt, local Mana Kai manuka honey, fresh seasonal fruit salad. DF V 20

**Eggs Benedict**

Toasted English muffin, baby spinach, poached free range eggs, hollandaise sauce. V 20

Add your choice of either streaky bacon or Apatu Aqua smoked king salmon. 25

**Sweetcorn Fritter Stack**

Homestyle sweetcorn fritters, served with a salad of cos lettuce, feta and avocado. Topped with freshly prepared salsa verde. V 22

Add streaky bacon. 25

**Open Steak Sandwich**

Toasted ciabatta open sandwich. Seared beef fillet (100g), swiss cheese, sliced tomato, caramelized onions, cos lettuce, gherkins and green tomato and jalapeno chutney. Served with steak cut fries. 30

**Te Mana Lamb Salad**

Aotearoa's premium lamb. Grilled cutlets served with a warm salad of char-grilled seasonal vegetables, red lentil dahl, new potatoes, and balsamic glaze. 25

**Ora King Salmon**

Pan Seared fillet, combined with baby cos lettuce, fresh sprouts and shoots, cherry tomatoes, shaved cucumber, and fresh green herbs.

Dressed with cold pressed avocado and lemon oil. 25



DINNER MENU  
5pm -9pm

TO START

Bread & Dips

Artisan style breads, toasted on the grill & served with EVO. balsamic dressing, hummus & garlic butter. V 15

Balsamic Roasted Field Mushrooms

Slow roasted, stuffed with pinenuts and feta cheese. Served with a salad of baby spinach & cress. V GF 22

Seafood Chowder

Freshly prepared. Combining fresh market fish, green lipped mussels, prawns, and NZ king salmon. Served with grilled ciabatta bread. 20

Hand Cut Tartar (Changes Daily)

Today's freshly prepared Tartar, combing fresh garden herbs, capers & shallots. Served with salsa verde and ciabatta crisps. DF 24



## MAINS

### Market Fish

Pan seared line caught Snapper served with steamed seasonal vegetables, roasted potatoes & a cauliflower puree. 40

### Aotearoa Inspired Paella

Fresh market fish, green lipped mussels, Ora King Salmon, Southern clams and prawns. Combined with saffron infused rice, locally produced chorizo, fresh green herbs and lemon. GF 45

### Black Angus Eye Fillet

250g fillet, cooked how you prefer. Served with truffle pate, wilted greens and duck fat roasted potatoes. GF 55

### Te Mana Lamb

Aotearoa's premium award-winning high-country lamb. Aged rack, herb crusted, served with seasonal greens, minted new potatoes and port wine jus. GF 45

### Duck Confit

Maryland duck, twice cooked, crispy skinned. Served with a white bean cassoulet. Accompanied with fresh seasonal greens and homemade demi – glace. 42

### Wild Mushroom Risotto

Prepared with a selection of wild mushrooms, fresh herbs & homemade vegetable stock. Garnished with parmesan shavings & toasted pine nuts. V GF 40



## KIDS MENU

### Chicken Bites

Breaded chicken bites served with french fries. 12

### Fish Goujons

Panko crumbed fish goujons served with french fries. 12

### Pasta of the Day

Changes daily. 12

### Ice cream Sundae

Vanilla bean ice cream & chocolate sauce 12

## DESSERT

### New York Style Baked Cheesecake

Beautifully flavoured cheesecake with hints of lemon & vanilla. Served with a seasonal fruit compote and crème anglaise. V 18

### Bread and Butter Pudding

Prepared with brioche loaf, marinated raisins and sultanas, cinnamon cream. Served with crème anglaise and vanilla bean ice cream. V 18

### Jelly Tip Tart

Our take on the kiwiana classic! Whittaker's dark chocolate tart with a berry jelly top. Served with Kapiti vanilla bean ice cream V 18

### Decadent White Chocolate Mousse

An orange liqueur infused white chocolate mousse. Served with macadamia nut brittle GF V 18

## PLEASE NOTE

Vegan, gluten & dairy free options are also available  
All dishes may contain traces of nuts, dairy, gluten,  
eggs, soy, sesame, shellfish & pork

V Vegetarian DF Dairy Free GF Gluten Free