



Breads

A selection of freshly baked organic bread accompanied by extra virgin olive oil, eggplant tapenade, hummus, and dukkah (V) \$12

Toasted baguette coated with garlic infused butter served with half a bulb of roasted garlic (V) \$12

Starters

Grilled Halloumi and Portobello mushroom on a beetroot carpaccio with steamed baby shanghai \$17

Pacific oysters grown in the Whangaroa and Houhora harbours in the bay of islands, served naturally in their half shell with shaved lemon foam (GF) \$3.50 each ½ dozen \$20 dozen \$36

Fresh green-lipped mussels steamed with a Thai red curry coconut cream sauce (GF) \$16

Seafood Chowder – rich, thick chowder packed with seafood, garnished with dried shaved tuna flakes \$16

Seared scallops and tiger prawns on a bed of chorizo and Bulghar \$20

Seared sesame crusted yellow fin tuna resting on an avocado and coriander puree with a spiced chickpea crisp \$20

Beef carpaccio, thinly sliced seared beef fillet, drizzled with lemon oil and served with a rocket, Parmesan and pine nut salad \$18

Ploughman's platter, a selection of deli meats, cheeses, pickles and bread \$24

Brunch /Lunch

Cherry tomato, mushroom and spinach, three egg Omelette served with garden salad (V GF) \$14

Eggs Benedict with a choice of smoked salmon or free-range ham coated in hollandaise on English muffins \$18

Big breakfast served with eggs, hash brown, sausages, tomato, mushrooms and bacon \$19

Orange scented French toast with maple syrup and bacon \$16

Toasted muesli with natural yoghurt and fresh fruit \$12

Crispy beer battered fish and chips with tartare sauce and garden salad. Pan-fried option also available on request \$24

Mushroom risotto with rocket and Parmesan salad, drizzled with balsamic reduction and truffle oil. \$18
add chicken (GF) \$22

Thai chicken curry with coconut rice and poppadom \$18 (GF)

Char grilled Chicken, bacon and avocado wrap with a green salad and tomato relish \$16

Salads/ Light mains

Thai beef salad – Beef rump infused with Thai flavours served on pickled vegetables and toasted peanuts \$19

Shrimp and spinach salad, garlic shrimp tossed with tomato and coriander on a bed of lemon dressed baby spinach (GF) \$19

Grilled Mediterranean warm salad, grilled eggplant, courgette, capsicum, polenta crisp with a lemon rosemary dressing (GF & V) \$15

Grills – all served with Mediterranean vegetables and a crispy potato and your choice of sauce

180 g Eye Fillet \$38

230g Scotch \$33

½ Petite Chicken \$28

Seared Lamb back strap \$34

Sauces

Béarnaise
Peppercorn
Jus
Sundried Tomato

Sides

Steamed vegetables \$5

Garden salad \$5

Beer battered fries with aioli and tomato sauce \$7

Desserts

Trio of Brulee - Vanilla, balsamic strawberry and banana and ginger \$13

Passion fruit panna cotta with berry coulis \$13

Summer fruit salad with sparkling wine jelly and lime sorbet \$12

Trio of chocolate warm mud cake, white chocolate mousse and chocolate hazelnut ice-cream \$13

Cheese board with Camembert, aged cheddar and blue cheese, crackers, dried fruit and nuts \$22

Kids menu

Mini hotdogs, curly fries and salad \$11

Chicken Nuggets, curly fries and salad \$11

Pan fried fish with steamed vegetables \$12

Kids dessert

Jelly pools with chocolate fish \$6

Ice cream and chocolate sauce \$6

Bar snacks:

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Crumbed chicken wings with blue cheese sauce \$15

Free-range pork spare ribs with barbeque sauce \$20

Ploughman's platter, a selection of deli meats, cheeses, pickles and bread \$24

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Dinner

Lamb back strap on smoked tomato infused sweet potato with a bean and feta salad \$34

Slow roasted free range pork belly with vanilla parsnip puree apple chutney and crispy crackling (GF) \$29

Roasted petite ½ chicken on cherry tomato, basil crispy potato with a sun-dried tomato sauce \$28

Con-fit of duck on baby shanghai, mushroom risotto served with a apple clove sauce \$32

Market fish served on caponata and chive crushed potato with a fennel salad P.O.A.

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add chicken (GF) \$22

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