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## **BREAD**

Our Bread | 9  
with olive oil & dukkah

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## **ENTRÉE**

Gazpacho soup, chilled soup made from fresh tomato, cucumber, capsicum and olive oil | 14  
(Wine match: Lawson Dry Hills Sauvignon Blanc | 10)

Fresh fish slider, fresh grilled fish in brioche, aioli | 17  
(Wine match: Church Road McDonald Series Chardonnay | 13)

Our Duck liver pate, served with crostini and onion jam | 15  
(Wine match: Madam Sass Pinot Noir | 12)

Wok fried Banana Prawn's | 18.5  
seasonal crisp vegetable salad & rice noodles, Asiatic vinaigrette  
(Wine match: Rapaura Springs Reserve Pinot Gris | 12)

Entrée of the moment  
(Wine match: Ask our friendly staff)

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## **MAINS**

Fresh Market Fish, herb risotto cake, mediterranean salsa with grilled broccoli | 36  
(Wine match: Spy Valley Riesling | 11)

Canterbury Rump of lamb, Marlborough black garlic jus, Carrot puree  
Tempura red onion crisps, seasonal greens in hazelnut butter | 37  
(Wine match: Grant Burge Barossa Ink Cab/Sauv | 10)

Havoc free range Pork belly, five spiced, basted and slow baked, our ratatouille,  
Poppyseed lemon aioli | 32  
(Wine match: Fromm La Strada pinot noir | 14)

Entrecote Café de Paris Classic Swiss, 200g of aged beef sirloin, butter made with over 20 different  
ingredients, french fries with seasonal salad | 36  
(Wine match: Grant Burge Barossa Ink Shiraz | 10)

Cabbage parcel filled with brown rice, onion & carrot brunoise, tomato sauce, rice noodle salad  
with peanuts | 31  
(Wine match: Lawson Dry Hills Chardonnay | 10)

Quarter rosemary & lemon roasted free range Waitoa Chicken, coleslaw salad, rissole potato's | 34  
(Wine match: Church Road McDonald Series Chardonnay | 13)

Pasta of the Moment | 28  
(Wine match: Ask our friendly staff)

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## **SIDES**

Seasonal wok vegetables | 9

Fries with aioli | 9

Green salad | 9

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## **DESSERT**

Crème brulee | 15  
Classic crème brulee served with our garnish  
(Wine match: Fromm Spatlese | 10)

Mille feuille | 18  
Layers of filo pastry, crème patisserie & fresh fruit  
(Wine match: Jules Taylor Rose | 11)

Seasonal poached stone fruit in its own syrup | 16  
Mini lemon tart, quenelle of cream chantilly  
(Wine match: Ruby Port | 11)

Cheese board | 22  
Three cheeses with bread & crackers  
(Wine match: Kim Crawford Chardonnay | 13)

Hunters Hukapapa Dessert Riesling Bottle | 58

*Good food takes time and passion.  
If you are on a time constraint or have any dietary requirements  
please let our friendly wait team know.*