

ENTREES

Locally Sourced Artisan Bread Plate	\$14.50
Served with local olive oil, garlic noir butter & balsamic gel	
Pan Seared Scallops (G.F)	\$17.50
Cauliflower puree, crisp prosciutto, apple syrup <i>Wine match:</i> Church Road Chardonnay - \$15.00	
Brûléed Chicken Liver Parfait (G.F on request)	\$14.50
Chambord glaze, summer chutney, crostini <i>Wine match:</i> Fromm Pinot Noir - \$15.00	
Grilled Halloumi Summer Salad (v) (G.F)	\$15.50
Cherry tomatoes, avocado, basil, raspberry dressing <i>Wine match:</i> Two River Rose - \$12.00	

FROM THE GRILL

Chargrilled or **seared** all options are cooked to your liking served with a potato and thyme gratin (G.F) and comes with your choice of either a **garden salad** or **seasonal vegetables**

Chef's Beef Cut Of The Day	P.O.A
<i>Wine match:</i> Fromm Pinot Noir - \$16.00	
180g Pure South Lamb Backstrap	\$39.50
<i>Wine match:</i> Barossa Ink Cab/Sauv - \$12.00	
180g Wild Venison Striploin	\$39.50
<i>Wine match:</i> Fromm Syrah - \$15.00	
175g Akaroa Salmon Fillet	\$36.50
<i>Wine match:</i> Rapaura Pinot Gris - \$13.00	

Sauce selection:

Merlot jus (D.F), peppercorn, creamy mushroom, chimmi churri or parsley beurre blanc
(All Sauces are G.F)
Extra sauce \$1.50

MAINS

Braised Wild Wallaby Tail & Puy Lentil Casserole	\$34.50
With a pastry top, buttered baby carrots, confit garlic mashed potato <i>Wine match:</i> Fromm Pinot Noir - \$16.00	
Pan Seared Fresh Market Fish (G.F)	\$34.50
Baby potato and olive cake, roasted fennel, parsley beurre blanc <i>Wine match:</i> Rapaura Pinot Gris - \$13.00	

5-hour Braised Pork Belly (G.F)	\$32.50
Celeriac remoulade, caramelized apple, cider sauce <i>Wine match:</i> Spy Valley Riesling - \$12.00	
Tahini Tofu Stir fry	\$24.0
Crisp chickpea, wok vegetables, egg noodles, spiced peanuts <i>Wine match:</i> Madam Sass Pinot Noir - \$13.00	
Superfood Salad (V) (D.F) (VE)	\$22.50
Quinoa stuffing, ancient grains, broccoli cous cous, avocado, fresh herbs Add chicken \$8	

SIDES

Beer battered fries	\$13.50	Kumara croquette	\$8.00
Seasonal vegetables	\$10.00	Confit garlic mashed potato	\$8.00
Garden salad	\$10.00		

DESSERT

Appleby Farm Ice Cream Selection	\$16.50
Accompanied with poached rhubarb, walnut crunch, chocolate cookie	
Crisp Banana Split	\$15.00
White chocolate mousse, pistachio praline, brandy cream	
Classic Crème Brulee (G.F on Request)	\$16.50
Almond tuille, vanilla bean ice cream, fresh strawberries	
Selection of Puhoi Cheeses (G.F on Request)	\$21.00
Fresh fruit, seasonal chutney, crackers	
Seasonal Fresh Fruit Salad	\$15.00
Mango sorbet, mint syrup, meringue	

