



RESTAURANT+WINEBAR

Entree

Artisan Heritage Breads Marlborough Olive oil and Garlic Noir Butter (gf on request)	\$13.50
Cloudy Bay Clams locally farmed in Cloudy Bay Lemongrass & Ginger Bisque with Grilled Ciabatta (gf/df)	\$16.50
Sauteed Deviled Duck Liver Fried Bread, Baby Spinach, Port reduction (gf/df)	\$14.50
Cured Sausage Board Selection of salami, cheeses, crackers, seasonal house relish	\$18.50
Grilled Cheese Halloumi Salad Marinated Olives, Macerated Figs, Hazelnut drizzle (gf)	\$16.50
Soup of the day served with Sourdough Ciabatta	\$13.50

Light Meals

Smoked Baby Beetroot and Roquette Salad with Blue Cheese, caramelized walnuts and pickled Apple (gf/v)	\$25.50
200g Beef Burger served with Beer Battered Fries on a Sour Dough Bun, Bacon, Caramelized Onion, Swiss Cheese & manuka smoked BBQ sauce (gf on request)	\$25.50
Grilled Chicken Sandwich on vogels with Beer Battered Fries Roquete, Lettuce, triple Cream Brie, Saute Mushroom & Tomato Relish	\$26.50
Pan Seared Pumpkin Gnocchi Hand rolled with Goats Feta, Roquette, roasted Hazelnuts	\$24.50
Tahini Tofu Stir Fry with Wok vegetables, rice noodles and spiced peanuts (gf/v)	\$22.50

From the Grill

Chargrilled or seared (cooked to your liking) served with
Duck Fat Potatoes & Buttered Caulilini

250g Special Reserve Scotch Fillet	\$41.50
250g Rosemary Lamb Backstrap	\$39.50
200g Wild Venison Denver Leg	\$38.50
280g Smoked Wild Pork Cutlet	\$38.50
Choose your sauce: Garlic Jus, Peppercorn, Tomato Butter, Creamy Mushroom (gf/df on request)	

Mains

Wild Rabbit & Leek Pie Braised Red Cabbages, Baby Carrots, Prune Jus (df)	\$35.00
Pan Seared Fresh Market Fish Roasted Vegetable Couscous, baked Feta crisp, Sundried Tomato Butter	\$37.00
Te Mana 6 Hour Braised Oyster Lamb (for two) Kumara Croquette, Roasted baby Vegetables & Mint Sauce (df)	\$85.00
Sides:	
Beer Battered Fries with Confit Garlic Aoili (df)	\$12.00
Salad leaves dressed with Lemon Dressing (df/gf/v)	\$10.00
Steamed Greens with Thyme Butter (gf)	\$10.00
Kumara Croquette	\$ 8.00

