

RESTAURANT + WINE BAR

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## BREAD

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### **Our Bread | 9**

With Olive Oil/House Butter

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## ENTRÉE

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### **Soup of the Day | 12**

Our bread

### **Cloudy Bay Clams | 18**

In Saffron Broth Crostini, Aioli

### **Free Range Havoc Pork Patties | 21**

Asian Slaw / Chili Oil *GF*

### **Smoked Salmon | 18**

Lightly Smoked Fresh Water Salmon Slider in our Brioche, Herb Remoulade *GF*

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## MAINS

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### **Fresh Market Fish | 35**

Parsnip Purée / Mediterranean Salsa / Grilled Broccoli *GF*

### **Canterbury Lamb Loin | 35**

Garlic Jus / Caramelised Balsamic Onions / Potato Mash / Seasonal Fresh Vegetables *GF*

### **Twice Cooked Confit of Duck Leg | 37**

Potato Mash / Red Wine Honey Glaze / Seasonal Fresh Vegetables *GF*

### **Entrecôte Café de Paris Classic Swiss/French Dish | 36**

200gr of aged Beef Sirloin / Butter made with over 20 different ingredients

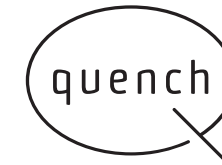
French Fries / Seasonal Salad *GF*

### **Pasta of the Moment | 28**

Seasonal Salad

### **Special of the Week**

Our waiter will inform you



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## SIDES

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### **Seasonal Wok Vegetables | 9**

### **Shoestring Fries with Aioli | 9**

### **Green Salad | 9**

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## DESSERT

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### **Granny Smith Apple & Frangipane Filo Tart | 16**

Fruit Glaze and Creme Chantilly

### **Chocolate Mousse | 18**

Home made Chocolate Mousse / Hazelnut Praline / Blueberry Coulis

### **Cheese Selection | 18**

With Bread and Crackers

*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.*