

caution

Entrees \$17.9

Pacific Oysters

Five New Zealand Pacific Oysters Served with Lime and Shallot Dressing

Bocconcini a la Gray

Bocconcini, Fresh Tomato, Herbs, Extra Virgin Olive Oil, Balsamic Reduction, Grissini

Rocket & Parmesan Salad

Cherry Tomatoes, Rocket, Red Onion, Parmesan with a Lemon Dressing

Garlic Prawns

Poached garlic prawns on an Asparagus, cherry tomato and almond salad

Pan Seared Scallops

Pan Seared Scallops with Tart Apple Paint, Micro Salad, Poached Baby Pear and Pancetta Crisp

Smoked Salmon & Crab

Cold Smoked Salmon Slices on a Crab and Fennel Salad with Salmon Roe and Chardonnay Mustard Dressing

Sugar Cured Venison

Sugar Cured Venison with Bitters and Extra Virgin Olive Oil Dressing

Mains \$34.5

Salmon "Nicoise"

Oven Roasted Salmon, Citrus Olives, Green Beans, Blistered Cherry Tomatoes, Anchovies Roasted Potatoes, Soft Boiled Egg, Micro Herbs and Village Press Extra Virgin Olive Oil

Market Fish & "Chips"

Fresh Market Fish of The Day, Polenta Chips, Capers and Onion Tartare, Smoked Tomato Sauce

Eye Fillet

Oven Roasted Eye Fillet, Balsamic and Honey Roasted Fingerling Potatoes, Spinach and Mushroom Duxelle and a Horse Radish Mascarpone

Chickpea and Lentil Tajine

Chickpeas, Lentils and Fresh Seasonal Vegetables in a Spiced Saffron and Tomato Sauce

Duck Confit

Duck Leg Slow Cooked in Duck Fat, Warm Asian Style Slaw, Water Cress and Pistachio Butter

Seafood Arribbiata

Mussels, Prawns, Clams, Salmon and Fresh Fish Served in a Garlic, Pepper and Chili Sauce and Grated Pecorino

Lamb Rump

Roast Hawke's Bay Lamb Rump Rubbed with Za'atar, Tabbouleh, Drunken Raisins, and Carrot Puree.

Dessert

Vanilla & Galliano Creme Caramel

Vanilla and Galliano Creme Caramel
served with Vanilla Shortbread

Chocolate Semi and Peanut Butter Semi Freddo

Chocolate and Peanut Butter Frozen Dessert
with Chocolate Garnish and Vanilla Cream

Brads Lemon and White Chocolate Cheese Cake

Lemon Cheese Cake on a Spiced Biscuit Base, Coated in White Chocolate,
Blueberry Compote and Lemon Curd

Vanilla Shortbread

\$4.00 per Serve

Kapiti Ice Creams & Sorbets

\$4.00 per Scoop

Ask Your Waitperson For Today's Flavors

Cheese

15.0 for One Cheese 35.0 for Three Cheeses

Delice de Bourgogne Brie

Stilton English Blue

Fromage de Chevre

Served With Crackers, Croutes Apple Syrup & Black Figs

Coffee Port & Cognac

Flat White | Latte | Cappuccino | Cafe Mocha | Vienna | Long Black | Short Black

Taylors 10 Year Old | Taylors 2001 Vintage | Taylors 20 Year Old

Remy Martin VSOP | Courvoisier Cognac VSOP | Meukow XO Cognac