

BRUNCH

served from 9am – 3pm

Home-made jam, butter w toasted whole-grain or ciabatta 7.5

Sun-dried tomato pesto, whipped cream cheese w toasted whole-grain or ciabatta 7.5

B L T (bacon, lettuce & tomato) w aioli, and toasted whole-grain or ciabatta 17

Belgian Waffle, made with buttermilk, topped w bacon, banana, yoghurt and maple syrup 18

Holy Smoke cold smoked salmon, preserved lemon, caper berries, cream cheese, ciabatta 18

Eggs Benedict w either Asparagus 17 Bacon or Mushroom 18 Salmon 19.5

Windjammer Breakfast: herb sausage, black pudding, bacon, poached free range eggs, tomatoes, mushrooms, potato hash 23

LUNCH

served from 11.30am – 3pm

bread

Garlic bread 8 / 11.5

Turkish bread, extra virgin olive oil, balsamic vinegar 8.5 / 12.5

Rachel Scott ciabatta, extra virgin olive oil, balsamic vinegar 14

graze or light starter

Marinated Kalamata olives & feta 9

Prawn dippers w home-made sweet chilli sauce 9

Parmesan dumplings w pomegranate molasses 12

Buttered asparagus w goat's fromage, lemon & pine nuts 17

Bruschetta, tomato, feta & prosciutto 17

Shaved ham, Swiss cheese, mustard, toasted Turkish bread 10.5

Seared scallops, prosciutto w asparagus, tomato & corn salad 18.5

Clevedon Coast oysters - Natural, Tempura or Angels half doz 17 doz 30

Chicken liver pâté, port wine jelly, toasted ciabatta 17.5

Holy Smoke cold smoked salmon, preserved lemon, caper berries, cream cheese, ciabatta 18

Nor' Wester Taste Plate - cold smoked salmon, chicken liver pâté, parmesan gnocchi, cheese w quince paté, marinated feta & Kalamata olives, bread 30

Turn over for entrée, main, cheese, dessert

entrée & main

Turn over for brunch, bread, graze

Soup w toast 10 / 12.5

Chicken liver **pâté**, port wine jelly, toasted ciabatta 17.5

09 Ataahua Pinot Noir 12.4 / 58

House smoked **salmon** warmed, horseradish mash, winter salad 18

10 Terrace Edge Pinot Gris 9.4 / 40

Caesar salad, baby cos lettuce, bacon, egg, anchovies, croutons & parmesan 19.5 w free range **chicken** 25

08 Weka River Riesling 9.4 / 40

Portabello mushrooms, blue cheese, figs, pine nuts, balsamic, evoo, leaves, whole grain bread 18 / 26.5

08 Crater Rim "Dr Köhls" Riesling 10 / 44

Fish in tempura batter, fries, watercress, lemon, tartare sauce 24.5

09 Main Divide Chardonnay 9.4 / 40

Vegetarian pasta, cracked pepper **pappardelle**, pumpkin, olives, spinach, radicchio, parmesan w pine nut beurre noisette 22.5

09 Millton Opu Vineyard Chardonnay 11.4 / 52

Lamb shoulder gravy mixed w cracked pepper **pappardelle pasta**, pumpkin, olives, spinach, radicchio & parmesan 25

09 Alex Gold Pinot Noir 11.8 / 54

Sirloin steak open sandwich – 180g served medium rare, w leaves, garlic aioli, fries 26.5

04 Waipara West Ram Paddock Red 10 / 44

Pizza 23

side

Mixed salad 6 / 12

Fries 5 / 9.5

Greek salad 9

cheese

50 grams of cheese served with quince paté and ciabatta – per cheese 13

Karikaas Maasdam

World cheese (please ask)

dessert

Orange **sorbet** - per ball 3.5

Jaffa, a classic Kiwi flavour: rich **chocolate pudding**, orange sorbet, triple chocolate ice cream, citrus paint 14

Caramel **panna cotta** w banana foam 14

Assiette of **ice creams** - vanilla bean, triple chocolate, and chef's choice 13

Affogato - espresso coffee, vanilla bean ice cream, your choice of Baileys, Amaretto, Amarula or Kahlua 13

See our display cabinet for a selection of cake, slice and petit four