

# brunch

Jam and butter w toasted whole-grain or ciabatta 7

Pesto and butter w toasted whole-grain or ciabatta 7

B L T w toasted whole-grain or ciabatta 15.5

Belgian Waffle, made with buttermilk, topped w bacon, banana, yoghurt and maple syrup 16.5

Smoked salmon, caper berries, preserved lemon, cream cheese, water cress,  
toasted whole-grain or ciabatta 17.5

Eggs Benedict, w either Bacon, Salmon, Spinach, or Mushroom 16.5

Windjammer Breakfast – herb sausage, black pudding, bacon, poached free range eggs, tomatoes,  
mushrooms, potato hash 19.5

Hazelwood hazelnuts 5

Kalamata olives 9

Parmesan dumplings 12

Vegetable spring rolls, home-made sweet chilli 9

Prawn dippers, home made sweet chilli 9

Roasted chorizo, olives, caper berries 12

Italian cured meat and Gruyere melt 9

Eel goujons, horseradish aioli, lemon 14.5

Cold smoked salmon, caper berries, preserved lemon, bread 14.5

Clevedon Coast oysters - Natural, Tempura or Angels half doz 16.5 doz 29.5

Honey & sunflower bread, extra virgin olive oil, pomegranate molasses 6.5 / 10 / 14

Turkish bread, extra virgin olive oil, balsamic vinegar 11.5

Garlic Bread 12

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

Karikaas Maasdam

Whitestone Windsor Blue

A world cheese (please ask)

**Sides:** Mixed salad 5 / 10

Fries 5 / 8.5

Wedges & sour cream 6.5 / 10.5

*Turn over for lunch menu*

## light starters or graze

Served from 11.30am - close

*Turn over for a selection of light starters*

# lunch

Served from 11.30am – close  
Gluten Free Menu available

**Soup w bread** 9.5 / 12

**Ox tongue**, toasted brioche, onion jam, water cress 16.5

08 Dancing Water Oneuku Riesling 11.5 / 52

Peppered **lamb's fry**, bacon, onion & garlic ragoût, port wine jelly, toast 16.5 / 21.5

08 Terrace Edge Syrah 9 / 40

Tempura **smoked eel**, pickled carrot, horseradish mash, lemon 16.5

09 Ataahua Chardonnay 10.5 / 46

**Fish n chips**, water cress, tartare sauce 23

08 Muddy Water Chardonnay 12 / 56

**Chicken** thigh on orzo, w roasted chorizo, olives, tomato, cumin 25 **VO** 21

08 Weka River Riesling 9 / 40

**Mushroom**, blue cheese and fig open sandwich, pine nuts, balsamic vinegar 16.5 / 24

08 Waipara Downs Pinot Noir 12 / 56

**Sirloin steak** open sandwich - medium rare, whole grain bread, water cress, horseradish mayo, fries 25.5

06 Waipara West Ram Paddock Red 8.5 / 38

**Pizza** 23

**Sides:** Mixed salad 5 / 10      Fries 5 / 8.5      Wedges & sour cream 6.5 / 10.5

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

Karikaas Maasdam

Whitestone Windsor Blue

A world cheese (please ask)

Black Doris plum & crème fraiche, vanilla bean, and chocolate hazelnut crunch **ice creams** 13

Licorice **crème brûlée**, macadamia cookie, vanilla ice cream 13

Malted **chocolate pudding**, peanut butter parfait, caramel sauce 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*