

Turn over for Casual Menu

dine

ENTRÉE

Soup w bread 9.5 / 12

Served from 6pm

Clevedon Coast **oysters** - Natural, Tempura or Angels half doz 16.5 doz 29.5
NV Veuve Du Vernay Brut 9

Kapiti Mt Herbert **goat cheese tart**, beetroot granita, water cress & pine nut salad 16.5
08 Dancing Water Oneuku Riesling 11.5 / 52

Tempura **smoked eel**, pickled carrot, horseradish mash, lemon 16.5
09 Ataahua Chardonnay 10.5 / 46

Peppered **lambs fry**, bacon, onion & garlic ragoût, port wine jelly, toast 16.5
08 Terrace Edge Syrah 9 / 40

MAIN

Creamy **polenta**, Gorgonzola, spinach, mushroom, water cress & pine nut salad 28
08 Muddy Water Chardonnay 12 / 56

Canterbury **lamb shank**, white bean cumin mash, carrot cardamom & mint salad, warm tomato relish 30
08 Greystone Pinot Noir 13.5 / 62

Duck breast, corn purée, fondant potato, wilted spinach, pickled sour cherries 32
07 Vicar's Mistress Pinot Noir 12 / 56

Lovat Downs **venison**, rare, and confit shoulder, Gorgonzola polenta, greens, braised red cabbage 32
08 Waipara Downs Pinot Noir 12 / 56

Canterbury **beef fillet**, mash, onion jam, beef tongue, Puy lentil & spinach ragoût 32
06 Waipara West, Ram Paddock Red 10.5 / 46

Sides:

Potato purée 5 Seasonal vegetables 5 / 10 Mixed salad 5 / 10

CHEESE

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

Karikaas Maasdam Whitestone Windsor Blue A world cheese (please ask)

DESSERT

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

casual

Served from 11.30am – close

Gluten Free Menu available

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

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

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