

entrée

Soup w bread 10 / 12.5

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

NV Veuve Du Vernay Brut 9.5

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

09 Main Divide Chardonnay 9.4 / 40

Duo of **cheeses** w marinated beetroot & pomegranate 17.5

10 Black Estate Riesling 9.4 / 40

main

Mushroom, roast vegetable, feta & lemon **risotto** 30

09 Ataahua Pinot Noir 12.4 / 58

Free range **chicken** breast, beetroot, warm salad of kumara, asparagus, semi-dried tomatoes, peas, feta & pine nuts, vincotto, evoo 37

09 Millton Opu Vineyard Chardonnay 11.4 / 52

Canter Valley **duck** breast, tomato tartar, fondant potato, green beans & olive crumb 38

09 Bouldervines Pinot Noir 10.8 / 48

Lovat Downs **venison**, buttered pumpkin, onion marmalade, pear & gorgonzola salad 37

09 Alex Gold Pinot Noir 11.8 / 54

Canterbury **beef**, potato gratin, spinach, semi-dried tomatoes, green peppercorn sauce

180g Sirloin 32.5

400g Rib 39

09 Sherwood Estate Syrah 11 / 50

side

Potato mash 6 Seasonal vegetables 6 / 12 Mixed salad 6 / 12 Greek salad 9

cheese

50 grams of cheese served with quince paté & 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

CASUAL

served from 3pm

Turn over for Dine Menu

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

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

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

entrée & main

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

Fries 5 / 9.5

Mixed salad 6 / 12

Greek salad 9