

BRUNCH **gluten free**

served from 9am – 3pm

Home-made jam, butter w toasted bread 7.5

Sun-dried tomato pesto, whipped cream cheese w toasted bread 7.5

B L T (bacon, lettuce & tomato) w aioli, and toasted bread 17

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

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

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

LUNCH **gluten free**

served from 11.30am – 3pm

graze or light starter

Marinated Kalamata olives & feta 9

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

Bruschetta, tomato, feta & prosciutto 17

Shaved ham, Swiss cheese, mustard, toasted bread 10.5

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

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

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

entrée & main

Soup w toast (availability variable) 10 / 12.5

Chicken liver **pâté**, port wine jelly, toasted bread 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 & 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, bread 18 / 26.5

08 Crater Rim "Dr Köhls" Riesling 10 / 44

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

04 Waipara West Ram Paddock Red 10 / 44

Pizza 23

side

Mixed salad 6 / 12 Greek salad 9

Fries 5 / 9.5 (Please note our deep fryer is also used to cook food containing gluten)

Please turn over for cheese and dessert selection

cheese

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

Karikaas Maasdam

World cheese (please ask)

dessert

Orange **sorbet** - per ball 3.5

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

Orange cake 10.5

See our display cabinet for gluten free slices

Petit four 1.5 each:

NW chocolate & peppermint truffle

Rachel Scott chocolat & caramels

Russian fudge