

entrée

Soup w bread (availability variable) 10 / 12.5

Clevedon Coast **oysters** – Natural 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

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 puree 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 & 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