

To Share

Shared Cob Loaf and Dips for Two	16
Shared Regional Tasting Platter for Two cured salmon smoked venison salami local cheese & chutney	42

Entrées

Seafood Chowder served with garlic bread	24
Warm Soup served with garlic bread	18
Harissa Spiced Roasted Carrot Salad miso butter pickled beetroot mesclun greens peanut pondi	22
Grilled Halloumi sambal cabbage baby spinach walnut harissa yoghurt	28
Lemon & Rosemary Grilled Chicken sundried tomato & artichoke salsa mixed greens shallot & capers dressing	26

Signature Entree Dish for Two | 28

Sweet and Spicy Slow Cooked Lamb
hoisin glaze slow cooked lamb ribs | pumpkin fried bread |
pickled vegetables | chilli dressing

Sides

Polenta Fries	12
House Potatoes	12
Makikihi Fries	12
Green Salad	12
Winter Vegetables	12

Mains

Turmeric & Coconut Goat Curry DF pumpkin fried bread sticky coconut rice pickles	38
12-Hour Slow Cooked Glazed Beef Short Rib DF house potatoes apple & walnut slaw spicy bbq sauce	39
Slow Braised Beef Cheek Pasta pappardelle pasta braised beef cheek ragout shallot & crispy curry leaves	36
Mt Cook Salmon Fillet miso & ginger marinated salmon pickle fennel & beetroot salad nori crisp house potato horseradish crème	38
Falafels V borani fried spiced chickpeas sambal cabbage dukkha	34

From the Grill

Served with house potatoes, butternut puree and one choice of sauce.
red wine jus | roast garlic jus | peppercorn jus | blue cheese sauce | bearnaise

Tomahawk 500g	58
Grilled Chicken Breast	41
Venison Rump	44
Lamb Shoulder	42
Wagyu Rump BMS 4-5 300g	58

The Grill | Signature Dish for Two | 110

Chateau Briand | 500g Fillet | Silver Fern Reserve NZ
house potato | winter vegetable
red wine jus | bearnaise | peppercorn jus