

E N T R E E S

Platter of confit garlic, local feta, olives and housemade chutneys with toasted ciabatta.	19.50
Duck liver pate served with toasted ciabatta and house chutneys.	20.50
Pea and rocket risotto, finished with blue cheese and walnut crumb.	18.50
Hand minced paua, pan fried into fritters and served with cucumber salsa and chilli yoghurt.	20.50
Local little neck clams OR green lipped mussels served with ciabatta, steamed in EITHER a:	22.50
- karengo seaweed broth	
- fresh horseradish cream	
- laksa style broth	
Crispy bite sized squid, finished with chilli and garlic, served with citrus slaw.	21.50
Whole baby flounder pan-fried with a lemon, caper and parsley butter.	21.50
Slices of crispy pork belly served on a salad of fresh seasonal greens and fruit.	20.50
Lambs' kidneys sautéed with black pudding and nectarines.	21.50

M A I N S

Salmon fillet, marinated in soy and pan seared and served on steamed rice with a chunky wakame seaweed and avocado salsa, finished with roasted kiwifruit and lemon butter.	38.00
Yellow fin tuna steak, coated in dukkah and seared to rare, served on warm sushi rice salad filled with sundried tomatoes, spring onion, salted fish and egg, finished with wasabi aioli.	38.00
Pork and Clams: Pan seared pork sirloin, served on clams steamed in a white wine coriander cream with julienne vegetables and potatoes.	36.00
Plato's Fish Pie: Hot smoked white fish baked in a leek, mustard and bacon sauce, topped with creamy mash, cold smoked cheese and finished under the grill.	34.00
Mild southern style curry: Fish fillets in a coconut cream sauce, flavored with pomegranate, masala and fenugreek and finished with potatoes, eggplant and okra.	36.00
Seafood chowder filled with vegetables, mussels, clams, white fish and prawns, served with toasted ciabatta.	38.00
Corn crusted chicken thigh, fried and served on steamed rice and salsa verde, finished with chunky guacamole and pickled red onion.	36.00
Cold smoked Wakanui sirloin cooked to your liking, served on mustard mashed potatoes, and topped with jalapeno and paprika cream.	36.00
Kaimoana Steak: Cold smoked Wakanui sirloin cooked to your liking, served on mustard mashed potatoes and finished with local shellfish steamed in a garlic cream.	38.00
Roasted eggplant baked in a rustic tomato sauce with mozzarella and basil, with fried polenta.	28.50
Fresh fish fillets of your choice, served with steamed rice, EITHER:	36.00/38.00
- coated in a kelp crust, pan-fried and finished with lemon butter.	
- pan-fried and served with capsicum chilli jam and cucumber salsa.	
- coated in a citrus crust, pan-fried and served with fresh melon salsa.	
- pan-fried with spring onion, ginger and garlic.	

On the side

7.50

Steamed gourmet potatoes tossed in butter

Salad greens with lemon dressing

Green beans sautéed with garlic and almonds

Avocado and seaweed salad with miso dressing

Asian greens sautéed with soy

Braised beetroot with pumpkin seeds, feta and mandarin

Roasted cauliflower with parmesan crumb

Steamed broccoli tossed through chilli and garlic

Courgettes sautéed with dukkah

D E S S E R T S

Trio of ices – ask your waiter for selection of the day.	9.50
Licorice ice-cream with berry compote, almond florentine and whipped cream.	14.50
Cappuccino crème brulée served with biscotti and whipped cream.	14.50
New York style cheesecake, flavoured with lemon zest and served with strawberry compote and whipped cream.	14.50
Warmed rhubarb and berry crumble served with crème anglaise and vanilla ice-cream.	14.50
Raspberry and coconut cake, with crème anglaise, whipped cream and berry coulis.	14.50
Chocolate and raspberry brownie served with berry compote, chocolate ganache and finished with vanilla ice-cream and whipped cream.	14.50
Affogato — two scoops of gourmet vanilla ice cream doused with a shot of espresso.	9.50
— OR with the extra zing of a nip of liqueur.	15.50

CHEESE PLATTER for one, two or more people	per person	21.50
House smoked Brie and/or smoked Edam.		
Accompanied by a selection of dips, chutneys, crackers and a glass of port [optional].		

HARD SHAKE - your choice of chocolate, vanilla, banana, creaming soda, lime or protein cream milkshake, with a splash of liqueur of your liking.	15.00
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STICKIES

Spy Valley Iced Sauvignon Blanc, Marlborough 2015	13.50	52.00
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COFFEE – Standard Double Shot supplied by Common Ground	4.00 / 4.50 / 5.00
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Short Black	Flat White	Hot Chocolate	
Long Black	Cappuccino	Chai Latte	
Piccolo	Latte	Moccachino	
Ristretto	Vienna	Decafe	.50
Americano	Macchiato	Soy	.50

TEAS	3.50 a pot
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/ English Breakfast / Chamomile / Earl Grey / Peppermint / Green / Masala Chai /
/ Blackcurrant / Lemon / Licorice / Pomegranate / Superfruits / Spicy Berry

TOP SHELF

Hennessey V.S.O.P Cognac	Uisage Beatha The Six Isles Blended Malt Whisky
St. Remy Authentic Brandy V.S.O.P	Connoisseurs Choice Single Malt 10 Year Whisky
Bas-Armagnac Delord V.S.O.P	Glenmorangie Single Malt 10 Year Whisky
R.L Seales 10 Year Rum	Laphroaig Single Malt 10 Year Whisky
El Dorado 15 Year Rum	Auchentoshan Single Malt 12 Year Whisky
The Kraken Black Spiced Rum	Chivas Regal Blended 12 Year Whisky
The Original Sailor Jerry Spiced Rum	Glenfiddich Single Malt 12 Year Whisky
Murderer's Bay 14 year Gold Rum	Islay Mist Blended 17 Year Whisky
Cadrona Distillery 'The Reid' Single Malt Vodka	Glen Grant Rothes Speyside Single Malt Whisky
Tequila Blu Reposado	Glenlivet Founder's Reserve Single Malt Whisky

We have a large range of drinks available, please ask if you are looking for something not listed.