

# DINNER MENU

SERVED MONDAY - SATURDAY 5:30PM - 9:00PM

TRUST THE CHEF    Enjoy a four course tasting menu, perfect for all occasions, each course a delightful surprise. All guests at the table must participate    69PP

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## SNACKS

GARLIC BREAD    ciabatta, garlic butter    8.5

CRISPY SPICY CHICKEN WINGS    11.5

FRY BREAD    horopito creme fraiche    9.5

GRILLED PRAWN SKEWERS    spiced onion & mint yoghurt (GF) (DF)    14

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## ENTREE

CRISPY CALAMARI    chilli, coriander, lemon    16

BEEF TARTAR    balsamic pearls, wasabi, sesame, ciabatta (DF)    16.5

CREAMED CARROT & CARDAMOM SOUP    crusty ciabatta (V)    12

CHICKEN & LEEK CROQUETTE    herb puree    15

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PLEASE ADVISE OUR FRIENDLY WAIT STAFF OF ANY DIETARY REQUIREMENTS, ALLERGIES OR SPECIFIC REQUESTS

V - VEGETARIAN

GF - GLUTEN FREE

DF - DAIRY FREE

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## MAINS

PAN ROASTED LAMB RUMP	carrots, soy glazed onions, mint, potato mash (M)	34.5
200G AGED BEEF FILLET	beetroot & kawa kawa puree, broccoli, potato (GF) (MR)	36
BRAISED BEEF BRIOCHE BURGER	hand cut fries, aioli	26
FALAFEL BURGER	tomato & spiced yoghurt, local salad, hand cut fries, aioli (V)	24
SMOKED PORK BROTH	carrot, potato, dough balls, water cress w crusty ciabatta	28
LOCAL FISH	braised leeks, sauteed mushrooms and chive butter (GF)	34
CHICKEN BREAST	spiced carrot, potato, broccoli (GF)	29.5
PEARL BARLEY & BEETROOT RISOTTO	roasted nuts and seeds (V)	27

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## SIDES

ROAST BABY CARROTS	honey & ginger glaze (GF)	9
BEETROOT SLAW	spring onions (GF) (DF)	9
CHARRED BROCCOLI	garlic and parmesan (GF)	9
HAND CUT FRIES	aioli (DF)	10
ROEBUCK MIXED HERBS	walnuts, shallots (GF) (DF)	9.5
MINTED PEAS	crispy shallots (GF) (D)	9

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## DESSERT

TIRAMISU	berry sorbet	16.5
PAVLOVA PANNA COTTA	kiwi fruit, macerated berries	14
TEXTURES OF CHOCOLATE	sesame seeds, orange	16
BREAD & BUTTER PUDDING	toffee sauce, vanilla ice cream	14.5
SELECTION OF SORBET	ask your server for today's flavour (GF) (DF)	13
CHEESE BOARD	selection of NZ cheese, crackers, pickles, dried fruit	35

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## AFTER DINNER DRINKS

RESERVE PORT	Sandeman Founders - Marlborough	12
10YR PORT	Sandeman 10yr old Tawny - Hawkes Bay	14
LIMONCELLO	Italian lemon liqueur	10
BAILEYS	served over ice, or in a liqueur coffee	10.5
LIQUEUR COFFEE	please ask your friendly wait staff for our selection	12
AFFOGATO COFFEE	coffee, vanilla ice cream	10
	Add your choice of liqueur	15
ESPRESSO MARTINI	vodka, kahlua, fresh espresso, sugar syrup	18
WHITE CHOCOLATE MARTINI	vanilla vodka, creme de cacao white, kahlua, fresh cream	18

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## **FAMILY FEAST**

This menu is designed to be shared amongst family and friends

**Please Note: Two days notice is required for all feasts, No ACCOR discounts applicable to this menu\***

BEEF TWO WAYS	Beef fillet & BBQ braised beef brisket + two sides (2)	54
BUTTER ROASTED CHICKEN	cranberry sauce + three sides (4-6)	79
ROLLED CONFIT LAMB BELLY	spiced tomato salsa + two sides (4)	81
ROLLED PORK ROAST	mustard jus + two sides (4-6)	89
ROAST HERB CRUSTED BEEF SIRLOIN	port wine jus + two sides (4)	94
ORANGE & CINNAMON ROAST DUCK	honey sauce + two sides (4)	104
ROSEMARY & GARLIC LAMB LEG	mint jus + three sides (4-6)	110
BEEF WELLINGTON	port wine jus + three sides (4-6)	126

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## **CHOOSE YOUR SIDES**

PAN ROASTED BROCOLLI, CHILLI & SESAME

CRUSTY CIABATTA WITH SALTED BUTTER

HERB, CHILLI & COUSCOUS SALAD

ROAST BEETROOT & FETA SALAD

ROAST ROOT VEGETABLES GLAZED IN HONEY

BRAISED CARROTS, TOASTED SESAME

HAND CUT CHIPS, AIOLI

HOUSE MADE GARLIC BREAD

CAULIFLOWER CHEESE

YORKSHIRE PUDDINGS