

DINNER MENU

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

TO START

NGĀMOTU FEAST

Cured meats, selection of cheese, calamari, pate, sticky pork ribs, dips, pita bread....38.5

GARLIC BREAD

Ciabatta, garlic butter....10.00

FRESHLY BAKED BREAD

Truffle butter & herb oil....12.00

CREAMY GARLIC & HOROPITO MUSSELS

Served with toasted ciabatta....19.00 (CBGF)

BAKED CAMEMBERT

Caramelised onions, toasted sourdough....18.50 (v)

CALAMARI RINGS

Lemon & kawakawa aioli....18.50 (GF)* *(not suitable for coeliac)*

SPICY CHICKEN WINGS

Dipping sauce....19.50

FRENCH ONION SOUP

Cheddar croutons....14.00

CHICKEN & BLACKBERRY PATE

Toasted bread....17.50 (CBGF)

TOMATO CHILLI PRAWNS

Local herbs & toasted bread....18.00 (DF) (CBGF)

STICKY PORK RIBS

Local salad....21.00 (GF) (DF)

STEAK

250G AGED SIRLOIN

Skinny fries & onion rings....34.00 (GF)

200G 21-DAY AGED EYE FILLET

Potato gratin, mushroom sauce....39.00 (GF)

MAINS

BEER BATTERED FISH & CHIPS

Tartare sauce, lemon, local salad....28.50 (DF)

PARMA CHICKEN

Skinny fries, local green salad....32.00

LAMB RACK

Pea puree, potato gratin, mint jus....41.00 (GF)

GOAT CURRY

Steamed rice, roti bread....30.50 (CBGF)

TWICE COOKED PORK BELLY

Parsnip puree, apple compote, bok choy....36.00 (GF)

TAGLIATELLE

Fresh fish of the day, chilli, garlic, lemon....34.50 *(can be vegetarian)*

ROASTED ROOT VEGETABLE SALAD

Tossed with goats cheese, seeds & vinaigrette....22.00 (v) (GF) (CBDF)

- Add pan fried chicken (+6.00)

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

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE CBGF - CAN BE GF

BURGERS

VEGETARIAN BURGER

Mixed bean pattie, cheddar cheese, pickles, chilli sauce, brioche bun, skinny fries....25.00 (v)

CHICKEN BURGER

Pan fried chicken, avocado, beetroot, house aioli, skinny fries....27.50

STEAK & BLUE CHEESE BURGER

Onion jam, beetroot, brioche bun, skinny fries....28.50

SIDES All 10.00

SKINNY FRIES

Tomato sauce (GF)* *(not suitable for coeliac)*

ONION RINGS

Beer battered, house made

GARDEN SALAD

Local greens, vinaigrette (v) (DF) (GF)

NEW SEASON POTATOES

Parsley butter (GF)

SEASONAL GREENS

Check with your friendly wait staff for todays greens

GARLIC BREAD

Ciabatta, garlic butter

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

V - VEGETARIAN GF - GLUTEN FREE DF - DAIRY FREE CBGF - CAN BE GF

DESSERTS

STICKY DATE PUDDING

Toffee sauce, walnuts, vanilla ice cream....17.50

WHITE CHOCOLATE BAKED CHEESECAKE

Berry compote....17.50

CREME BRULEE

Shortbread....14.00

WARM CHOCOLATE BROWNIE

Vanilla ice cream....14.50

APPLE & RHUBARB CRUMBLE

Mint & lime marscapone....16.00

SELECTION OF SORBET

Chef selection of sorbet....18.00 (GF) (DF)

AFTER DINNER DRINKS

RESERVE PORT

Sandeman Founders....12.00

10YR PORT

Sandeman 10yr Tawny....14.00

LIQUEUR OR AFFOGATO COFFEE

Jameson, Cointreau, Baileys, Amaretto, kahlua....14.00

ESPRESSO MARTINI

Vodka, kahlua, fresh espresso, sugar syrup....18.00

WHITE CHOCOLATE MARTINI

Vanilla vodka, creme de cacao white, kahlua, fresh cream....18.00