



entrees

- House Baked Ciabatta Rolls** \$10
Served warm with farmhouse butter, extra virgin olive oil with aged balsamic & chefs dip of the day
- Cheesy Garlic Bread** \$12
Focaccia bread topped with melted Mozzarella cheese & fresh garlic
- Soup Of The Day** \$11
Please ask our team for details
- Caesar Salad** \$15
Deconstructed caesar salad, cos lettuce, panko crumbed soft boiled egg, crispy free range Havoc streaky bacon, focaccia croutons, caesar aioli dressing, parmesan cheese & boquerones.
Add chicken +\$6
- Mixed Grill Satay** \$15/26
Lamb & chicken satay sticks, banana leaf compressed rice cake served with spicy soy sauce & peanut sauce (also available as a main)
- Tuna Tataki** \$20
Sesame crusted seared rare tuna on a Goma Wakame seaweed salad with Ponzu air
- Caprese Salad** \$15
Confit vine tomato on buffalo mozzarella cheese, drizzled with basil oil and an aged balsamic reduction & served with a radish cress salad

- Pork Belly & Scallops** \$20/34
Seared Atlantic scallops & confit free range Havoc pork belly served with coriander Nam Jim sauce (also available as a main)

- Beef Carpaccio Roulade** \$15
Thinly sliced beef stuffed with rocket, field mushroom & parmesan cheese, served with Dijon mustard foam and green herb oil

- Akaroa Salmon** \$15
Miso and grapefruit glazed hot salmon fillet on somen noodles with spring onion chiffonade & tsuyu and nori flakes

- Steamed Mussels & Clams** \$15/26
New Zealand green lipped mussels & surf clams served in a traditional Laksa broth (also available as a main)

- Duck Tortellini** \$20
Homemade Canterbury duck tortellini served in a saffron and tomato consommé

sides

- Fries** \$8
Hand cut Agria potato fries with aioli
- Vegetables Of The Day** \$8
Seasonal vegetables of the day
- Fresh Mushrooms** \$8
Sautéed mushrooms with porcini butter
- Brocollini** \$8
Sautéed brocollini with toasted almonds
- Salads** \$8
Pear & rocket salad or fresh garden salad

mains

- Crowne Beef Burger** \$23.5
Homemade beef burger, Kapiti blue cheese, cos lettuce, sliced tomato & beetroot relish served with crispy onion rings & hand-cut Agria potato fries
- Catch Of The Day** \$27
Please ask our team for details
- Leek & Goats Cheese Tart** \$25
Crusty puff pastry topped with braised leeks, eggplant caviar, goats cheese and fresh rocket
- Lemon & Chive Gnocchi** \$25
Potato gnocchi served with roasted courgette and sliced red pepper topped with a basil pesto
- Prime Hereford Beef Fillet** \$33
Served with Pomme Anna, sautéed field mushrooms with porcini butter, wilted spinach & wild thyme jus
- Cardrona Merino Lamb** \$30
Spinach and goat cheese stuffed lamb shoulder on a puy lentil ragout & pan roasted lamb rump on a sweet pea puree topped with potato and leek crisps
- Balinese Tasting Platter** \$33
Braised duck leg, yellow rice, sate lilit (spiced prawn & fish skewers), sayur urap (Indonesian vegetable salad), bamboo shoot lumpia (spring rolls) & and lemongrass salsa
- Seared Fiordland Venison** \$33
Horopito rubbed venison loin, roasted jersey bennie potatoes & served with glazed baby beetroot and blueberry jus
- Pork Belly & Scallops** \$34
Seared Atlantic scallops & confit free range Havoc pork belly served with coriander Nam Jim sauce
- Steamed Mussels & Clams** \$26
New Zealand green lipped mussels & surf clams served in a traditional Laksa broth

desserts

- Lavender Crème Brulee** \$12.5
Served with citrus crème fraiche & honeycomb
- Chocolate Assiette** \$15
White chocolate panna cotta with orange marmalade, warm dark chocolate brownie with smoked Kahlua cream & Valhrona chocolate cream brulee with vanilla espuma
- Kaffir Lime Pie** \$14
Served with raspberry and strawberry sorbet & chocolate cigarillos
- Iced Nougat** \$14
With Montelimar nougat ice cream, dried fruit chutney and mint pesto
- Eton Mess** \$12.5
Citrus meringue, Chantilly cream & mixed berry coulis on a shortbread crumb
- Cheese Platter** \$19
Gibbston Valley Kawarau Blue, Nevis Maasdam, Wakatipu Brie, Glenroy Cheddar served with homemade crackers, quince paste & dried fruit
- ## to finish
- Coffee** \$4.5
Short black, long black, flat white, cappuccino, hot chocolate, latte, vanilla latte, chai latte or mocha
- Tea** \$4.5
Chamomile, green, peppermint, english breakfast, earl grey, darjeeling, jasmine, rooibos, lemongrass & mint
- Liqueur coffee with:** \$12
Kahlua, Tia Maria, Frangelico or Baileys
- Port**
- Taylors Fine Tawny or Ruby \$13
Taylors 10 Y0 Tawny \$25