

## Breads and Appetisers

<b>Garlic loaf</b>	7.5
<b>Crusty loaf</b> with lewis road butter	10
<b>Garlic pizza bread</b> Ⓞ*	10
<b>Polenta chips</b> with aioli, parmesan and arribiata sauce Ⓞ*	15

## Entrée

<b>Soup of the day</b>	12
<b>Smoked kahawai brandade</b> fresh herb citrus cream, sour dough toast GFA	19
<b>Grilled Caesar</b> cos lettuce, crisp bacon or grilled haloumi (vegetarian), grana pandano GFA	17
<b>Eggplant and grilled vine tomato</b> haloumi, extra virgin olive oil, basil and lemon Ⓞ*	18
<b>Lamb fillet</b> mixed greens, pear and fennel salad, pomegranate dressing Ⓞ*	19
<b>Garlic prawns</b> salmon tartare, tobiko, bois boudran sauce GFA	19
<b>Chargrilled hanger steak</b> rocket sauce, baguette toast, smoked butter GFA	18

## Mains

<b>Wakanui sirloin</b> , with bone marrow butter, jus Ⓞ*	39
<b>Beef Wellington</b> , madeira and seed mustard jus - cooked medium rare	42
<b>Lamb rump</b> , rhubarb jelly, confit garlic aioli, madeira jus Ⓞ*	39
<b>Market fresh fish</b> , lemongrass, nage, roast heirloom cherry tomatoes, fennel and orange salad Ⓞ*	36
or panko crumbed with tartare	36
<b>Hawkes Bay organic chicken</b> , chargrilled, chimichurri chipotle aioli Ⓞ*	38
<b>Crisp skin pan roasted duck breast and slow cooked leg</b> red currant compote, caramelised orange jus Ⓞ*	39
<b>Crackled pork belly</b> , baked apple, kimchi, madeira jus Ⓞ*	39
<b>Mushroom, ricotta, parmesan filled conchiglioni</b> with san marzano tomatoes, fresh herbs, sautéed oyster mushroom v	36


**All mains served with a selection of vegetables  
and gratin or crispy skin potatoes**

## Sides


Fries	Onion rings	Free range eggs	Crispy potato skins	6.5
Rocket, pear and pink grapefruit salad				8

## Flambé Mains


### Chateaubriand for two

fillet steak pan seared with mushrooms, worcestershire, finished with red wine jus, cream  95


### Steak Dianne

fillet with sautéed onions, peppers, mushrooms, flamed with brandy finished with red wine jus  42

### Prawns Orangery


pan seared flambéed with pastis finished with white wine and cream served on steamed rice  39

### Pork medallions

served with green pepper corn and calvados cream sauce  39

## Flambé Dessert

### Crêpes suzette


crepes warmed in a caramelised sauce, flamed with grand marnier,  
served with vanilla icecream  18

## Desserts

**Sorbet trio** with liqueur infusions  19

**Chocolate fondant** vanilla bean icecream, salted caramel sauce 17

**Berry meringues** with rhubarb couli  17

**Grilled spiced pineapple** caramel, vanilla icecream, almond biscuit  17

**Dark chocolate mousse** chantilly cream, almond crumble  17

### Cheese selection

served with fruit paste, oat crackers or gluten free rice crackers  19

to share 29

## Liqueur coffees

a selection of liqueurs with freshly brewed coffee and cream

**Calypso** Tia maria, coffee and cream 12

**French** Cognac, coffee and cream 12

**Irish** Jameson whisky, coffee and cream 12

**Irish cream** Baileys, coffee and cream 12

**Italian** Amaretto, coffee and cream 12