

Dine in our Orangery Restaurant
Please book direct with Reception



Small Plates

Garlic bread GFA	10 / 14 GF
Cheese naan	14
Bay of Island Pacific oysters , white balsamic mignonette GF	3.5 each
Kilpatrick oysters	4 each
Seafood chowder , garlic croutons, fine herbs & lemon	20
Smoked kahawai , dill cream, evoo, flatbread GFA	20
Mac n cheese , BBQ spareribs	17
Fried cauliflower , buffalo feta pancake, charred corn, pickled shallots, pumpkin seed pesto V	20
Crispy buttermilk chicken , sweet pickle, siracha mayo	20

Mains

Seasonal vegetable moussaka , roast walnut, buffalo mozzarella GF V	32
Crispy chilli ginger tofu , Szechuan green beans, sweet soy glaze, steamed rice GF V	35
Pan roast chicken breast , black truffle, feta tomato coulis	39
Pan fried fish , vermouth beurre blanc GFA	40
Crispy skin salmon , teriyaki glaze, soba noodle salad	40
Lamb shoulder rack , slow roasted, pastis, fava, sweet baby onion, rosti GF	45
Roast duck , warm citrus & fennel salad, walnut crumbed goat cheese, rosti GF	49
Prime rib eye steak , red wine jus, garlic butter GF	49
Beef cheek , red wine, smoked parsnip puree, rosti	45
Chateaubriand for two , finished with mushrooms, port jus, rosti GF	120

Flambé Mains - cooked at your table

Steak Diane butterfly cut eye fillet pan seared, flambéed with brandy finished with mushrooms, port jus, served with seasonal vegetables & rosti GF	49
Prawns garlic pan seared, flambéed in Pernod finished with white wine, cream & butter sauce served on steamed rice & seasonal vegetables GF	45

Side Dishes

Fries	9	Green salad	9
Onion rings	10	Vegetables	9
Mac n cheese	14	Potato rosti	9
Fried free range eggs (x2)	9		



Desserts

Ginger cake , poached rhubarb, egg custard	20
Chocolate fondant , vanilla bean ice cream	20
Crème brulee , poached gooseberries GF	20
Tiramisu , coffee, mascarpone , anglaise	20
Almond polenta cake , orange syrup, vanilla bean ice cream GF	20
Cheese selection , crackers, accompaniments	per person 22

Flambé Dessert - cooked at your table

Crêpes Suzette , crêpes warmed in a brandy orange sauce, flambéed with Grand Marnier served with vanilla ice cream GFA	22.9
--	------

Coffee / Tea

Long black, flat white, cappuccino, latte	
Short black, hot chocolate, cafe mocha	from 5
English Breakfast, Earl Grey & herbal teas	5

Liqueur Coffees a selection of liqueurs with freshly brewed coffee & cream

Calypso coffee Kahlua, coffee & cream	18
French coffee Cognac, coffee & cream	18
Irish coffee whiskey, coffee & cream	18
Irish cream coffee Baileys, coffee & cream	18
Italian coffee Amaretto, coffee & cream	18

To Finish

Limoncello (Italy)	10
Sileni Grand Reserve Late Harvest	12
Port – Tawney or Ruby	12

Please inform your waiting staff of any special dietary requirements
Please note 15% surcharge will apply on public holidays