

Breads and Appetisers

Garlic loaf	7.5
Gluten free garlic pizza bread Ⓞ*	10
Roti with eggplant kassoundi, raita V	10

Small Plates

Soup of the day	12
Crispy battered prawns with ponzu sauce, wasabi	17
Beef and smoked cheddar croquette arriabatta sauce	17
Eggplant and grilled haloumi vine tomato, olive oil and basil V Ⓞ*	18
Fraser Island crab bisque with ciabatta toast GFA	17
Grilled skewered salmon maple glaze, yuzu slaw, tobiko Ⓞ*	18

Mains

Wakanui sirloin with bone marrow butter, jus Ⓞ*	39
Beef tenderloin café de paris butter, braised baby onions, jus	39
Lamb rump rhubarb jelly, confit garlic aioli, port jus Ⓞ*	39
Market fresh fish	
pinot gris and saffron sauce, grilled heirloom tomato Ⓞ*	36
or panko crumbed with tartare, panfried	36
Hawkes Bay organic chicken barbequed and glazed with smokey bourbon sauce	39
Duck leg and breast honey miso glaze, pickled slaw Ⓞ*	39
Crackled pork belly baked apple, kimchi, port jus Ⓞ*	39
Tagliatelle , wild mushrooms saffron cream, heirloom tomatoes, fresh herbs V	36

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

Sides V

Fries	Onion rings	Free range eggs	Crispy slaw, ranch dressing	6.5
Polenta chips with parmesan, aioli, arribiata sauce			Ⓞ	8.5
Steamed edamame beans, Marlborough sea salt, olive oil				8.5

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, finished with white wine and cream served on steamed rice			Ⓞ*	39

Flambé Dessert

Crêpes suzette crepes warmed in a caramelised sauce, flamed with grand marnier served with vanilla icecream			GFA	18
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Desserts

Sorbet trio with liqueur infusions			Ⓞ*	19
Chocolate fondant vanilla bean icecream, salted caramel sauce				17
Pavlova with kiwifruit and poached rhubarb			Ⓞ*	17
Baked vanilla cheesecake with caramelised whiskey bananas			GFA	17
Dark chocolate mousse chantilly cream, almond crumb			GFA	17
Cheese selection served with fruit paste, crackers or gluten free rice crackers	19	to share	Ⓞ*	29

Liqueur coffees a selection of liqueurs with freshly brewed coffee and cream

Calypso coffee Tia maria, coffee and cream	12
French coffee Cognac, coffee and cream	12
Irish coffee Jameson whisky, coffee and cream	12
Irish cream Baileys, coffee and cream	12
Italian Amaretto, coffee and cream	12