

Available 6-10 pm : Monday to Saturday

Breads and Appetisers

Garlic loaf	7.5
Gluten free garlic pizza bread (G)*	10
Roti with trio of dips, spiced hummus, kassoundi, mint chutney V	10
Polenta chips with parmesan, aioli, arribiata sauce V (G)*	12
Crusty loaf with lewis road butter	10

Entrée

Soup of the day	12
Spiced chicken wings with chermoula	14
Crispy batterd prawns with aioli	17
Smoked kahawai brandade, fresh herb citrus cream, sour dough toast GFA	19
Aubergine and grilled haloumi vine tomato, olive oil and basil V (G)*	18
Fraser Island crab bisque with ciabatta toast GFA	17
Salmon tartare tobiko, bois boudran sauce (G)*	18

Mains

Wakanui sirloin, with bone marrow butter, jus (G)*	39
Beef Wellington, madeira and seed mustard jus - cooked medium rare	42
Lamb rump, rhubarb jelly, confit garlic aioli, madeira jus (G)*	39
Market fresh fish, lemongrass, nage, roast heirloom cherry tomatoes, fennel and orange salad (G)*	36
or panko crumbed with tartare	36
Hawkes Bay organic chicken, chargrilled, chimichurri chipotle aioli (G)*	38
Crisp skin pan roasted duck breast and slow cooked leg	
red currant compote, caramelised orange jus (G)*	39
Crackled pork belly, baked apple, kimchi, madeira jus (G)*	39
Mushroom, ricotta, parmesan filled conchiglioni	
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 GFA 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 GFA 17

Dark chocolate mousse chantilly cream, almond crumble GFA 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