

# All day menu

(11am -9pm)

## Starter

### **Garlic Bread (v) \$7**

*French baguett baked with garlic and herb butter*

### **Bread and dips (v) \$8**

*Oven-baked assorted rolls with trio of, infused balsamic olive oil, cream cheese and basil pesto.*

## Soup

### **Soup of the Day (gf) (v) \$9**

*Check with your host for the daily creation*

### **Prawn chowder en croute (s) \$16**

*Oven-baked creamy chowder wrapped with puff pastry served with garlic bread  
(Please allow 15 minutes for baking)*

## Appertizer

### **Antipesto (p) \$15**

*Assorted pickled vegetables, cheese, and cold cut served with pesto croute.*

### **Deep fried Camebert \$15**

*Crumbed camebert cheese, apple and parmasen cheese salad with sweet chili soya dressing*

### **Salt and pepper squid (s) \$15**

*Deep fried squid coated with light batter served with green salad, garlic aioli.*

### **Smoked salmon salad (s) \$15**

*Cappacio smoked salmon shaved on green salad, drizzled with garlic aioli and croutons.*

### **Garlic tiger prawn (gf) (s) \$16**

*Four tiger prawns stir-fried with crushed garlic served with green salad and sweet chili dip.*

### **Thai beef salad (gf) (b) \$15**

*Crispy beef strips tossed with cashewnuts, sweet thai chili served with green salad mango vinegartte.*

### **Grilled lamb salad (gf) (l) \$15**

*Grilled lamb dice marinaded with cumin and garlic, served with green salad tossed with home-made mint mayo dressing.*

### **Chicken yakitori (gf) (ch) \$15**

*Yamasa soy sauce marinaded chicken thigh on skewer, served with julienne white cabbage drizzled with home-made jap sesame salad dressing.*

### **Grilled chicken caesar salad (gf) (ch) \$16**

*Fresh cos lettuce tossed with caesar dressing, chopped bacon, parmansen cheese, grilled chicken bits.*

## Main

### **Mushroom risotto (gf) (v) \$20**

*Braised arborio rice with creamy mushroom, drizzle with truffle oil and served with garlic bread.*

### **Tomato Penne with garlic bread (v) \$20**

*Tomato concasse, pesto, parmasen cheese and garden herbs.*

### **NZ beef burger (b) \$20**

*200g home-made premium beef pattie, grilled bacon melted cheddar cheese, served with french fries.*

### **Beef ribs (b) \$26**

**(Please allow 25 minutes for cooking)**

*Stewed beef ribs with herbs and spices served roasted garlic kumara and potato, saute vegetables and Oriental flavour Jus. (Seasome/Mustard)*

### **Eye fillet (b) \$28**

*200g NZ aged eye fillet with tangy roasted new potato, saute green bean and grilled tomato, red wine grapes Jus*

### **Grilled sirloin steak (b) \$20**

*200g NZ grass-fed sirloin grilled to your liking, served with potato rosti, saute assorted vegetable and garlic jus.*

### **Crumbed chicken (ch) \$20**

*Deep fried chicken thigh stuffed with cheddar cheese, served with french fries and chili bean mayo.*

### **Butter chicken (ch) \$20**

*Creamy chicken dish from western asian, slow cooked with spices and herbs, served with steamed jasmine rice, green salad and naan bread.*

### **Roast chicken (gf) (ch) \$24**

*Chicken thigh marinated with infused olive oil and sundried tomato, mashed pumpkin, grilled tomato, asparagus, glazed with sweet soy and honey garlic.*

**Tempura prawn udon (s) \$18**

*Deep fried light battered prawn, green salad and udon soup.*

**Fish and chips (s) \$20**

*Battered snapper, french fries, green salad and tartare sauce.*

**Pan-fried market fish (s) \$25**

*Pan -fried daily fresh fish served with cauliflower and potato puree, saute spinach, balsamic and apple salsa.*

**Seared Salmon and Prawn (s) \$28**

*Herb and spice coated South Island salmon fillet drizzled with infused olive oil served with grilled prawns and spinach and potato gratin.*

**Roast Pork Belly (gf) (p) \$27**

*Pork Belly marinated with five spices roast in the oven till crispy served with Chorizo sausage and white bean stew.*

**Lamb Shank (l) \$27**

*(Please allow 25 minutes for cooking)*

*Fresh rosemary and port wine marinated, slow roasted in oven, served with honey roast pumpkin and sweet cherries Jus*

**Lamb Rack (l) \$28**

*Roasted pumpkin, char-grilled vegetables, rosemary Jus.*

**Sides \$6**

*French fries*

*Wedges*

*Green bean*

*Mushroom*

*Broccoli and cauliflower*

*Roasted potato*

*Green salad*

## Dessert

### **Ice cream \$10**

*Trio flavour ice cream served with fresh cream crushed nuts and berries coulis  
(Vanilla, strawberry, chocolate, cookies n cream)*

### **Pavlova \$12**

*A nice sweet dessert served with fresh whipped cream, kiwifruit and berries coulis.*

### **Chocolate mousse \$12**

*Rich chocolate mousse layered with home-made raseberry coulis.*

### **Crème brulee \$12**

*Flame tounded caramelized , fresh cream, banana and raseberry coulis.*

### **Tiramisu \$12**

*Espresso sponge cake layered by Bailney and Kailua blended cream, dusted with cocoa powder.*

### **Cheesecake \$12**

*Non-baked cheesecake topped with fruit coulis and fresh cream.*

### **Banana napoleon \$12**

*Fresh banana slices and brandy custard layered with toasted sweet puff pastry, drizzled with vanilla anglaise and maple syrup.*

### **Panna cotta with white chocolate crunch \$12**

*Mild creamy pudding on top of a cruchy white chocolate, dressed with vanilla anglaise and cinamon sugar.*

*Extra scoop of ice cream only for \$3*