

**to taste**

crisp bruschetta with feta	8.0
steamed salted edamame	8.5 g d
chorizo and roasted artichoke	9.5 d
chilli and ginger beef bites	10.5 g d
warmed marinated olives	10.5 g d
seared scallop with nahm jim	11.0 g d

to taste

liquidity has considered those with dietary restrictions;

g – gluten free

n – contains nuts

d – dairy free

As good food takes time please inform our friendly service team of

any dietary requirements or time restraints that you may have

## first flavours

chef's soup of the day	11.5
fresh bread selection served with our homemade spreads	12.0
black tiger prawns – (6 or 12) all served with steamed jasmine rice	14.0/26.0
Your choice of: coconut sambal <b>g</b> garlic, ginger and lemongrass <b>g d</b> chilli and lime <b>g d</b>	
pork wontons with a chilli and lime syrup	15.0 <b>d</b>
japanese spiced squid, fresh salad leaves, yoghurt and mango glaze	15.5
roast chicken salad with cucumber, cherry tomato, red onion, bound with a coconut dressing	16.5 <b>g</b>
crispy pressed duck with sautéed greens and a mandarin sauce	19.5

first flavours

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## main flavours

beetroot risotto, wok fried vegetables and a yoghurt mint dressing	26.5 g
thai red curry of chicken, prawn and pineapple, accompanied with jasmine rice and pickle cucumber	28.5 g
braised beef shin with ginger fennel and a hot and sour salad	29.5 g d
5-spiced monkfish, butternut puree, green beans and seared scallops	32.5 g
red-braised pork belly, gratin potato, sauté vegetables and a chilli lime glaze	32.5 g
200g ribeye served with gratin potato, cabbage and bacon, béarnaise sauce and a sake spiked jus	33.0 g
seared lamb rump with beetroot risotto, soft herb salad and a yoghurt mint dressing	34.5 g

main flavours

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## sides

steamed jasmine rice	5.5 g d
gratin potato	6.5 g
hand cut fries	6.5 g d
bok choy with oyster and hoison sauce	7.0
stir fried vegetables	7.0
crushed potato with herb olive oil and feta	7.0 g

## Cheese

New Zealand cheese plate (1 – 2 people) 3 speciality cheeses served with crackers, fresh fruit and a plum and port jam	17.5
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Sides / cheese

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## sweet

affogato al caffe, benedictine with bitter chocolate truffle and pistachio cardamom biscotti	10.5	n
milk and white chocolate tiramisu with hazelnut brittle and hokey pokey	13.0	n
lemon curd tart topped with fresh berries	13.0	
orange glazed peach topped with pohutakawa honey ice-cream, sable biscuit and persian candyfloss	13.5	
silky chocolate fondue served with seasonal fruits, marshmallow and crystal ginger cookies (serves 1 – 2 people)	16.5	n

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## dessert wines

deen de bortoli semillon (victoria aust) (375ml)

A richly scented and luscious dessert wine with lots of turkish delight flavours

selaks "ice wine" (marlborough) (375ml)

a ripe flavoursome wine, richly textured and sweet with a honey, spice finish.  
(gold medal – cuisine)

pegasus bay encore (Canterbury) (375ml)

A dessert wine with a lively golden hue and a heady aroma, reminiscent of honey suckle and scorched almonds with a perfect balance.

## ports

taylors ruby port

taylors tawny port

taylors 10yr old

taylors 20yr old

gls      btl

8.5      38.0

44.0

60.0

gls      btl

8.5      82.0

8.5      82.0

14.0      135.0

20.0      195.0

Sweet / dessert wine