



RESTAURANT & BAR

HANDMADE FOCACCIA (V) 10.00

House baked bread with basil pesto and shaved parmesan

SWEET POTATO AND PEA CAKES (V) (GF) 16.50

Served with coleslaw and tzatziki with mint

ROASTED BUTTERNUT SQUASH SOUP (V) 14.50

With toasted almond and crostini

CHILLI GARLIC PRAWNS 21.00

Black garlic aioli, grilled sweet lime and Asian slaw

VIETNAMESE BEEF SALAD (VO) 18.50

MAIN 32.00

Seared beef, carrots, cucumber and ginger
with sweet chilli dressing

CLASSIC CAESAR SALAD

Shaved parmesan, crisp prosciutto, crostini and
a soft poached egg with your choice of:

CHARGRILLED CHICKEN 21.00

SMOKED SALMON 23.00

MAIN CHICKEN 30.00

MAIN SMOKED SALMON 32.00

ENTRÉE



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MARKET FISH (GF) (H) (NF) (DFO) 31.00

Pan fried fish of the day served with steamed vegetables, herb roasted potatoes and garlic lime butter

STUFFED CHICKEN BREAST (GF) 34.00

Chicken breast filled with sage, caramelized onion and walnut, served with garlic mash and creamy mushroom sauce

OVEN ROASTED PORK CHOP 33.00

Hoisin marinated pork chop served with smoked parsnip mash and steam market vegetables

CUMIN DUSTED LAMB LOIN (GF) (H) (NF) 35.00

Pan fried South Island lamb loin, with parsnip puree, wild rice salad topped with braised fennel and mint jelly

CANTERBURY DENVER LEG VENISON (GF) (H) 37.00

Chargrilled venison medallions with bacon potato cake, beetroot relish and port wine jus

ZUCCHINI AND PEA RISOTTO (V) (GF) 27.00

Finished with crème fraiche, feta and almonds

PUMPKIN AND LENTIL FILO (VG) (GFO) 27.00

Open crispy filo pastry with roasted pumpkin, lentils, beetroot, chestnuts with garden greens and kale pesto

WILD MUSHROOM STACK (VG) (GFO) 28.00

Wild mushroom stacked with smashed avocados, red pepper coulis and garlic crostini

MAINS



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All grills are served with a seasonal salad, your choice of one sauce and potato.

CANTERBURY LAMB RUMP 250G	36.00
30 DAYS AGED ANGUS HEREFORD SCOTCH FILLET 220GM (H)	37.00
30 DAYS AGED ANGUS HEREFORD SIRLOIN STEAK 250GM (H)	36.00
30 DAYS AGED ANGUS HEREFORD EYE FILLET 220GM (H)	38.00

SAUCES

- Mushroom (V) (GF)
- Brandy peppercorn
- Red wine jus (GF)

POTATO

- Garlic potato mash (V) (GF) (NF)
- Beer batter chips
- Herb roasted gourmet potatoes (V) (GF) (DF)

SIDES

- ALL 6.00
- HORSERADISH CREAM POTATOES (V)
- GARDEN FRESH SALAD WITH OLIVES AND
FETA CHEESE (V) (GF)
- BUTTERED SEASONAL VEGETABLES (V) (GF) (NF)
- CHUNKY FRIES WITH AIOLI (V) (GF) (NF)

GRILL



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STICKY DATE PUDDING 14.90

Caramel sauce, praline and anglaise

POACHED PEAR (GF) (DFO) 13.90

Served with coconut and almond crumb and ginger nut ice cream

ALPHONSO MANGO PANNACOTTA (GF) 13.90

Served with praline and dried raspberry

CHOCOLATE MOUSSE 12.90

Hazelnut chocolate mousse with berry gel and Oreo crumb

SEASONAL FRESH FRUIT SALAD (V) (DF) (GF) (NF) 13.90

With fusion sorbet

KAPITI ICE CREAM SUNDAE (GFO) 14.90

Vanilla and chocolate ice cream with berry coulis

NZ CHEESE BOARD

SELECTION OF DANISH BLUE CHEESE,
KAPITI AGED CHEDDAR AND BRIE

Served with assorted crackers, dried fruits and nuts

FOR 1 22.00

FOR 2 32.00

DIETARY INFORMATION

- (V) Vegetarian (DF) Dairy free (VO) Vegetarian option available on request
- (GF) Gluten free (VG) Vegan (GFO) Gluten free option available on request
- (NF) Nut free (H) Halal (DFO) Dairy free option available on request

Please notify your server if you have any other dietary requirements.