



RESTAURANT & BAR

ENTRÉE

WHOLEMEAL TORPEDO (V)

Wholegrain roll with hummus dip / 8

CHEESY BREAD

Mozzarella cheese bread with pesto / 10

ARANCINI WITH BEAT & FETA (V)

Resting on green pea puree drizzled with balsamic reduction and dill cream / 16

COURGETTE AND MINT SOUP (V/GFO/VO)

Chef creation served with toasted sourdough / 14

SEASONED CRAB CAKE

Lemon & chilli crab cakes served with sweet chilli lotus root chips / 18

TOASTED COCONUT PRAWNS (GF/DF)

Shredded coconut and seaweed crush prawn cutlet, chipotle mayo, with tomato, cucumber, and garden greens / 18

CRISPY DUCK SALAD (GF)

Crispy duck slices, mesclun, walnut and grilled pears with honey balsamic dressing / 18

GARDEN CHOOK (GF/DF/VO)

Cajun chicken strip or tempeh, pistachio, Crispy lettuce, cherry tomato, avocado, With honey balsamic dressing / 19

MAIN

FIGS BUDDHA BOWL (GF/DF/V)

Soft boiled buckwheat tossed with baked pumpkin, beetroot, roasted nuts, and rocket salad drizzled with sweet chilli-lime dressing / 26

KOFTA (DF/V)

Kumara, chickpea and sweetcorn kofta in a creamy coconut sauce served with steamed rice / 26

AKAROA SMOKED SALMON (GF/DF)

Fresh pan grilled salmon, capers, corn fritters with garden greens topped with sundried tomato & olive chutney / 31

Please advise your wait staff if you have any dietary requirements

DF – Dairy Free GF – Gluten Free N – Nut Free V – Vegetarian VG – Vegan GFO – Gluten Free Option

GOLDEN CHOOK

Pan fried sesame dusted Chicken schnitzel with crispy chips and tomato cucumber salad and blue cheese mayo / 28

SMOKED RACK (DF/GF)

Smoked chipotle glazed pork ribs rested on grilled pear, feta with rocket salad / 28

FLAMED LAMB CHOP (H/GF/DFO)

Garlic and herb marinated lamb chop seared to your liking with garlic mash, pea puree and mint gravy / 29

ROAST OF THE DAY (GF)

Kiwi Style oven roast of the day with roast potato, steamed green, and gravy / 21

CHARGRILLED ANGUS FILLET (H/GF/N) 220GM

Cooked to your liking, served with sage & onion jam, hash brown, broccolini and pernod jus / 35

SURF AND TURF (H)

30-day aged sirloin grilled to your liking, accompanied with scallops, wavy chips, garden salad, and mushroom sauce / 38

EXTRAS /6.00

Fried egg (2)/Onion ring (V)/Steamed Vegetable (GF, DF, V) / Chips/Garlic mash (GF, V)
Harvest salad (GF, DF, V)

DESSERT

STICKY DATE AND TOFFEE PUDDING

A dense sticky date topped with our smooth butterscotch toffee sauce served with vanilla cream / 14.5

STRAWBERRY SANDWICH

Luscious strawberry mousse sandwiched between inhouse made sponge cake drizzled with sweet basil lemon pesto, berry coulis and whipped cream / 12.5

PLUM & WHITE CHOCOLATE CHEESECAKE

With shortbread crumbs, whipped cream & lemon sugar / 12.5

BROWNIE PIE

Served with nut crumbles and ice Cream / 12.5

ICE CREAM SUNDAE

Vanilla ice cream served with whipped cream and your choice of either chocolate sauce or berry coulis / 11

SEASONAL FRESH FRUIT SALAD

With fusion berry sorbet / 11