

# BREAKFAST

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## FRUIT AND CINNAMON TOAST

served with butter, jam or honey

\$7.50

## HOMEMADE MUESLI

with yogurt, berry compote and fresh fruit

\$12.00

## BIG BREAKFAST

bacon and eggs with tomato, portobello mushroom, venison sausage,  
breakfast potato and toasted ciabatta

\$19.50

## CORN & ZUCCHINI FRITTER

with slow roasted tomato and portobello mushroom

\$18.50

## FRENCH TOAST

with maple syrup, vanilla bean mascarpone and red wine poached pears

\$18.50

## OMELETTE - (served with breakfast potatoes or salad)

smoked chicken, tomato, basil and mozzarella

\$19.00

or

hot smoked akaroa salmon, red onion, capers, cream cheese

\$19.00

or

bacon, mushrooms, cheese and tomato

\$17.00

## EGGS BENEDICT - (served on ciabatta with hollandaise and poached eggs)

hot smoked akaroa salmon

\$18.50

or

bacon

\$17.00

or

mushrooms and spinach

\$17.00

## SIDES

bacon \$6.00

mushrooms \$6.00

2x venison sausages \$6.00

berry compote \$4.50

spinach \$6.50

toast \$6.00

caramelized banana \$6.00

fries \$6.00

# LUNCH - BRUNCH

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## STARTERS

<b>SOUP OF THE DAY</b>	\$11.00
<b>SEAFOOD CHOWDER</b>	\$14.00
<b>SELECTION OF BREADS AND DIPS</b>	\$11.50
<b>OYSTERS</b>	(6) \$19.00
kilpatrick or natural, with lemon	(12) \$35.00

## LIGHT MEALS

### **SANDWICHES - (with fries or salad)**

<b>CHICKEN BURGER</b>	
grilled chicken breast with caramelized onion, tomato relish, lettuce and aioli in a foccacia bun	\$18.00
<b>STEAK SANDWICH</b>	
mini rib eye steak with bacon, red onion, lettuce, tomato and tasty cheese on sourdough	\$18.50
<b>GRILLED LAMB SANDWICH</b>	
grilled lamb with tomato, beetroot and lettuce on a foccacia bun with minted yoghurt dressing	\$21.00
<b>BLT</b>	
bacon, lettuce and tomato in a foccacia bun	\$18.00
<b>EGGS BENEDICT - (served on ciabatta with hollandaise and poached eggs)</b>	
bacon	\$17.00
or	
mushrooms and spinach	\$17.00

## LUNCH - BRUNCH

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<b>BEER BATTERED FISH &amp; CHIPS - (with baby salad and tartare sauce)</b>	\$21.00
<b>CRAB &amp; SQUID INK LINGUINI</b> with cherry tomato and spinach infused with chilli and garlic oil	\$24.00
<b>CLASSIC CAESAR SALAD</b> cos lettuce dressed with bacon, garlic croutons, parmesan and anchovies	\$19.50
<b>VEGETABLE SALAD</b> roasted mediterranean salad with feta cheese and greek yoghurt dressing	\$19.50
<b>SHREDDED DUCK SALAD</b> with bacon, blue cheese, pistachio, pear and raspberry vinaigrette	\$24.00
<b>MUSHROOM RISOTTO</b> wild mushroom and wilted spinach in a rich arborio risotto	\$22.00
<b>SEARED SCALLOPS</b> in lemon and coriander butter on scardalia potato garnished with baby salad finished with a champagne vinigrette	\$24.00
<b>GRILLED FISH OF THE DAY</b> served with olives, herb potato's, green beans and baby spinach garnished with tomato, poached egg and parmesan	\$29.00
<b>RIB EYE STEAK - (with fries and salad)</b>	\$32.00
<b>PAN SEARED CHICKEN</b> chicken breast on mushroom risotto with spinach and semi dried tomato	\$32.00
<b>GRILLED LAMB</b> on slow roasted tomato with caramelized red onion and feta tart, rocket and chemoula	\$25.00

# DINNER

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## STARTERS

<b>SOUP OF THE DAY</b>	\$11.50
<b>SEAFOOD CHOWDER</b>	\$14.00
<b>SELECTION OF BREADS AND DIPS</b>	\$11.50
<b>OYSTERS</b>	(6) \$19.00
kilpatrick or natural, with lemon or drizzled with sambuca and a coriander concasse	(12) \$35.00
<b>SEARED SCALLOPS</b>	
in lemon and coriander butter on scardalia potato garnished with baby salad finished with a champagne vinigrette	\$22.00
<b>SHREDDED DUCK SALAD</b>	
with bacon, blue cheese, pistachio, pear and raspberry vinaigrette	\$24.00
<b>CLASSIC CAESAR SALAD</b>	
cos lettuce dressed with bacon, garlic croutons, parmesan and anchovies	\$19.50
<b>VEGETABLE SALAD</b>	
roasted mediterranean salad with feta cheese and greek yoghurt dressing	\$19.50
<b>DEEP FRIED CAMEMBERT WEDGES</b>	
with raspberry and red onion relish, and baby salad	\$18.00

## MAINS

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### AKAROA SALMON

on sautéed garlic potato with waldorf salad and celeriac mayonnaise

\$28.00

### CRAB & SQUID INK LINGUNI

with cherry tomato and spinach infused with chilli and garlic oil

\$24.00

### TENDER BRAISED LAMB SHANKS

on garlic mash with red wine jus

\$32.00

### PAN SEARED CHICKEN

chicken breast on mushroom risotto with spinach and semi dried tomato

\$32.00

### INDIVIDUAL CASSOLE OF DUCK

with tomato, white beans, bacon and spicy chorizo

\$36.00

### VEGE STACK

slow roasted tomato, portobello mushroom, egg plant and wilted spinach  
served with feta cheese, kalamata olives and basil pesto

\$32.00

### RIB EYE STEAK

with mushroom sauce, fries and salad

\$32.00

### EYE FILLET

served on rosemary potatoes with onion relish and jus, salad or vegetables

\$32.00

### FISH OF THE DAY

chefs daily creation from market fresh fish

\$34.00

## DESSERT

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### **HOMEBAKED APPLE CRUMBLE**

with crème anglaise and vanilla bean ice-cream

\$12.50

### **WARM CHOCOLATE BROWNIE**

served with raspberry coulis and mascarponé

\$12.50

### **CLASSIC ITALIAN TIRAMISU**

layers of coffee liqueur macerated sponge with creamy mascarponé and chocolate shards

\$12.50

### **CRÈME BRULÉE**

with a fresh strawberry and mint salad

\$12.50

### **BANANA SPLIT**

with a trio of ice cream, caramel and chocolate sauce, chocolate shards

\$12.50

### **CHEESE SELECTION**

with toasted fruit bread, chutney, crackers and dried fruits

\$18.00