



TO START

Herb and Garlic Ciabatta (V) \$ 8.50

Salmon Gravlox \$17.50
On blini served with micro greens and a mustard and dill crème fraiche.

Classic Seafood Soup \$14.50
A selection of seafood poached in a vermouth scented consommé and served with ciabatta.

Pacific Rock Oysters (G)

Natural:	½ dozen \$18.00	Dozen \$29.50
With Lemon Wedges and balsamic		
Kilpatrick:	½ dozen \$24.00	Dozen \$34.50
With Grilled Bacon, Onion, Worcestershire, Parsley and Cheddar.		

Blue Cheese Souffle (V) \$16.50
Served with a citrus marinated beetroot.

Salt 'n' Pepper Squid (G) \$16.50
Strips of calamari in our special spice mix crisp fried and served with roasted garlic and lemon aioli.

Caesar Salad \$22.50
Cos lettuce tossed with crunchy croutons, parmesan cheese, crispy bacon, a creamy Caesar dressing and topped with a poached egg and served with your choice of grilled chicken or pan fried prawns.

- V) Vegetarian (G) Gluten Free



MAIN MEALS

- Fish of the Day** **\$30.50**
Market fresh fish, prepared daily by our Chef.
Please ask your waitperson for todays delectable dish.
- Beef Fillet** **\$33.50**
Prepared to your liking and topped with a warm salad of mixed mushrooms and rocket and a béarnaise sauce, accompanied by a trio of potato dauphine quenelles.
- Boneless Chicken Thigh (G)** **\$29.50**
Grilled with a mango glaze and served with pak choi and gingered kumara.
- Classic Beer Battered Fish and Chips** **\$23.50**
Lager battered fresh fillet of fish, salad greens, beer battered fries, chunky house tartare sauce and lemon wedges.
- Pan fried Polenta (V) (G)** **\$23.50**
With feta cheese, mushrooms, artichoke, shallots and baby spinach.
- Duck and Mandarin Confit** **\$34.50**
Served on stewed red cabbage and accompanied by rosemary baby potatoes with a fig and apple compote.
- Beef Wellington** **\$33.50**
Eye fillet cooked medium rare and encased in bacon and pastry then baked and served with fennel, leek, a peppered jus and a pair of Pacific Rock Oysters
- Spiced Lamb Loin** **\$31.50**
Lamb cooked in fragrant spices and served on a pumpkin sofrito with preserved lemon Israeli couscous and a sprinkling of red currants.
- SIDES:** **\$ 7.50**
- House Vegetable selection
 - Garden Salad
 - Shoestring Fries or Beer Battered Fries
 - Seasoned Potato Wedges



DESSERTS

Eton Mess (G)	\$13.50
A "mess" of rhubarb, meringue and whole almonds bound in a Chantilly cream	
Raspberry & White Chocolate Mud Cake:	\$13.50
A rich combination enhanced with a lemon sorbet	
Dark Callebaut Chocolate Pot	\$13.50
Rich chocolate served in a pot and enhanced with sour Morello cherries and anisette biscotti.	
Vanilla Bean Ice Cream Sundae	\$13.50
Smothered with chocolate fudgey sauce and topped off with crunchy praline	
Kaimai Cheese Board	\$18.50
Creamy Blue, a sweet and nutty Washed Rouge & a Mature Cheddar with apricots marinated in Peach Schnapps, fig paste, fresh fruit and Falwasser crackers	