

## T H E G R I L L

### Breads

**Freshly Baked Bread (v)** \$9.00

*A selection of warm breads with three dips.*

**Garlic Pita Bread (v)** \$9.00

*Toasted garlic pita bread served with Hummus.*

**Grilled Ciabatta (v)** \$9.00

*Grilled ciabatta with sundried tomato pesto, parmesan & hummus.*

### Entrée

**Soup of the Day. (v) (gf)** \$16.00

*Prepared daily by our chefs – Your server will advise you today's creation*

**Beef Cheek** \$18.50

*Beef cheek cannelloni, tomato sauce, grilled haloumi, shavings of fennel & celery parmesan mustard straw.*

**Salmon Gravlax** \$17.00

*Salmon gravlax cured with beetroot, dill and horseradish, celeriac remoulade cress, garlic noir & crostini.*

**Spinach & Goat Cheese (v)** \$16.50

*Spinach, goat cheese and sundried tomato pesto filo wraps, balsamic cherry tomato, fig, macadamia chutney, baby kale pear salad*

### Extras

*Fresh garden greens with balsamic dressing.* \$8.00

*Steamed Seasonal vegetables finished with Avocado oil.* \$8.00

*Seasonal wedges with sour cream.* \$8.00

*Steak Fries* \$8.00

### New Zealand cheeses,

*A selection of New Zealand cheese's served with grapes and crackers.*

**One Serving \$16.00, Two Serving \$30.00**

**"If you have any food allergies, please advise us at the time of ordering"**

## T H E G R I L L

### Mains

<b>Pork Fillet (gf)</b>	<b>\$34.00</b>
<i>Horopito &amp; fennel rubbed pork fillet with braised pork belly, roasted fennel, anise jus, potato fondant, apple and radish salad.</i>	
<b>Fish of the Day (gf)</b>	<b>\$30.00</b>
<i>Market fish of the day on smoked kahawai potato cake, cauliflower puree, steamed bok choy, crispy pancetta, caramelized lemon, beurre blanc.</i>	
<b>Beef Eye Fillet</b>	<b>\$36.00</b>
<i>200 grams Eye Fillet, agria chips with béarnaise, Yorkshire pudding green beans, caramelized shallots &amp; brandy mushroom jus.</i>	
<b>Lamb Tenderloin</b>	<b>\$33.00</b>
<i>Lamb fillet, braised lamb shank, kumara rosti, creamed pea, leek &amp; bok choy rosemary jus.</i>	
<b>Poussin (gf)</b>	<b>\$38.00</b>
<i>Roasted Poussin with roasted kumara &amp; pumpkin, creamed pea and leek green beans &amp; jus.</i>	
<b>Risotto Cake (v)</b>	<b>\$29.50</b>
<i>Roasted pumpkin panko risotto cakes, tomato caper sauce, crispy leek, shallots and parmesan crisps.</i>	

### Desserts

<b>Pineapple Tarte Tatin</b>	<b>\$16.00</b>
<i>Pineapple tarte tatin, vanilla ice cream, caramel sauce &amp; berry compote..</i>	
<b>Chocolate Marquise</b>	<b>\$16.00</b>
<i>Chocolate marquise, red wine poached pear, orange compote and coffee meringue sticks</i>	
<b>Banana Beignet</b>	<b>\$16.00</b>
<i>Banana beignets, warm chocolate sauce, rum &amp; raisin ice cream &amp; almond praline</i>	
<b>Sorbet selection (gf)</b>	<b>\$13.00</b>
<i>3 scoops of chef's daily selection.</i>	

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