



## RESTAURANT & GARDEN BAR

### ~ E N T R É E S ~

#### **ROAST CAMPARI TOMATO** 26

roast Campari tomato, spiced ricotta, baby leaves, roast peach, pine nut, dehydrated cranberry, aged balsamic, garden fresh herb oil

#### **ROAST PUMPKIN & HALLOUMI SALAD** 26

roast pumpkin, halloumi, beetroot, avocado, goji berry, walnut & mixed seed salad with smoked aubergine, tomato relish, balsamic lemon oil

#### **SOUTHERN SPICED FREE RANGE CHICKEN** 28

southern spiced free range chicken, green papaya salad, jalapeno mayo GF

#### **RAW COCONUT FISH** 29

market fish ceviche, cucumber, radish, orange, chilli, lime coconut dressing, saffron aioli DF

#### **PAD THAI** 26

rice noodles, fried free range egg, carrot, garlic chive, chilli, mung beans and tamarind fish sauce served with crushed peanut, chilli powder and blackened lemon V, GF, DF, N

Add free range chicken 6

Add prawn cutlets 9

#### **CARAMELISED SCALLOP & AVOCADO SALAD** 29

caramelised scallop & avocado salad, apple & shallot vinaigrette DF, GF

### ~ M A I N S ~

#### **VEGAN LASAGNE** 34

gluten free Vegan lasagne with layers of fresh sorghum pasta, roasted fresh vegetables, fresh spinach, Napolitano sauce V, GF, DF

#### **PORK BELLY** 39

confit roasted Canterbury pork belly, parsnip puree, apple compote, broccoli, master stock and garden fresh herb oil GF

#### **LAMB RUMP** 42

canterbury grass fed lamb rump, Pukekohe green pea puree, baby carrot, roast mushroom, caramelised shallot, red wine jus  
GF

#### **WAITOA FREE RANGE CHICKEN BREST** 37

waitoa free range chicken breast, smoked streaky bacon, wilted spinach, Dargaville golden kumara confit, parsnip puree, red wine jus GF

#### **TE AROHA DUCK BREAST** 42

Te Aroha barn raised duck breast, Dargaville golden kumara, roast vine tomato, chorizo, edamame, orange cardamom soy essence

#### **MARKET FISH** 40

wild caught, sustainable market fish, Pukekohe butternut confit, roast vine tomato, radish, cucumber, orange cardamom soy essence

## ~ F R O M T H E G R I L L ~

all proteins are served with butternut puree, skordalia croquette, edamame, roast vine tomato, red wine jus and one side of your choice

<b>SIRLOIN 200g</b>	52 <i>King Country</i>
<b>ALPINE SALMON FILLET 200g</b>	52
<b>SAVANNAH EYE FILLET 200g</b>	58 <i>King Country</i>
<b>LAMB RACK 200g</b>	58 <i>Central Otago</i>

### SIDES

**Garlic Baguette** 10

**Fries** 10

rosemary & lemon pepper scented served with aioli

**Baby Potatoes** 10

himalayan sea salt, chilli kelp, garlic butter

**Green Papaya Salad** 15

carrot, green bean, tomato salad, roast peanut

**Grilled Courgette** 15

grilled courgette, toasted almonds, cardamom soy

## ~ D E S S E R T ~

**BAILEY'S CHEESECAKE** 18

bailey's cheesecake, chocolate sauce, tahini & carob molasses ice cream

**FRIED BANANA** 18

fried banana, pineapple crisp, pina colada panna cotta, coconut ice cream, dark chocolate rum sauce

**LEMON & PASSIONFRUIT GATEAUX** 18

lemon & passionfruit gateaux, berry coulis, coconut gelato

**STICKY DATE PUDDING** 18

vanilla bean ice cream, butterscotch sauce

**SELECTION OF GINELLIS ICE CREAM, SORBET OR GELATO** 18

Italian meringue, chocolate bark, fresh & hydrated fruits

*(choose 3 flavors)*

***Gelato** Latte Macchiato / Lemon Poppy Seed*

***Sorbet** Raspberry & Pommegranate / Lychee & Lemongrass*

***Ice Cream** Vanilla Bean / Coconut Cream / Tahini & Carob Molasses*

**SELECTION OF NEW ZEALAND CHEESE**

served with falwasser crackers and quince paste, honey comb, fig jam, walnuts

**Choice of two** 30

**Choice of three** 43