

# to start

Hand crafted loaf with dukkah and hummus		\$9. <sup>00</sup>
Chicken liver pâté, merlot cabernet jelly and toasted ciabatta		\$15. <sup>00</sup>
Fish soup; lightly spiced coconut chowder with toast	sml lrg	\$7. <sup>50</sup> \$13. <sup>00</sup>
Pan fried prawns with poached chicken wings, carrot puree and red wine jus <i>We recommend The Ned Pinot Gris</i>		\$14. <sup>00</sup>
Poached beetroot, feta, spicy walnuts and balsamic syrup <i>We recommend Jules Taylor Rose</i>		\$11. <sup>00</sup>
Moules marinières; NZ green lipped mussels steamed in onion, garlic and white wine	sml lrg	\$10. <sup>50</sup> \$15. <sup>50</sup>
Slow braised beef cheek, butter-roasted mushrooms, pumpkin puree and jus <i>We recommend Nga Waka Chardonnay</i>		\$15. <sup>00</sup>
Peppered calamari, rocket leaves and lemon mayonnaise		\$12. <sup>00</sup>
Steak tartare, rocket, parmesan and toasted ciabatta <i>We recommend Geoff Merrill Cabernet Sauvignon</i>		\$14. <sup>00</sup>
Tasting plate for two Chef's selection of our starters		\$21. <sup>00</sup>

# mains

\* Corn fed chicken breast, parsnip puree, buttered  
carrots and jus gras **\$27.<sup>50</sup>**  
*We recommend Rimu Grove Chardonnay*

\* Raglan flounder, salsa verde, watercress  
and shallot salad **\$26.<sup>00</sup>**

\* Shepherd's pie, lamb shoulder, winter vege,  
cooking juices **\$26.<sup>00</sup>**  
*We recommend Mt Difficulty Roaring Meg Pinot Noir*

\* Portobello mushroom risotto, hard herbs,  
parmesan and truffle oil **\$21.<sup>00</sup>**

\* Half a duck, pan roasted breast, confit leg  
with beetroot, celeriac remoulade **\$32.<sup>00</sup>**  
*We recommend Delegat Reserve Chardonnay*

\* Char-grilled scotch fillet, potato mash, jus and  
an onion and blue cheese tart **\$31.<sup>00</sup>**  
*We recommend Sacred Hill Syrah*

Beer battered fish, hand cut fries, salad and tartare **\$19.<sup>00</sup>**

Burger, beetroot chutney, salad,  
hand cut fries, and aioli **\$17.<sup>00</sup>**  
- Te Akatea organic beef, cooked pink  
- puy lentil

\* Mains served with your choice of salad or vegetables

# desserts

\* Fruit crumble, manuka honey and almond icecream \$9.<sup>00</sup>

\* Warm chocolate pudding, crusted hazelnuts,  
vanilla bean ice cream \$9.<sup>00</sup>

Vanilla bean brulee and house made biscotti \$9.<sup>00</sup>

Banoffee pie \$9.<sup>00</sup>  
banana, chocolate, caramel cream

Cheese plate, fig paste and gourmet crackers  
selection of brie, gouda and creamy blue \$25.<sup>00</sup>

Kikorangi blue \$16.<sup>00</sup>

Waikato meyer gouda \$15.<sup>00</sup>

Puhoi brie \$14.<sup>00</sup>

*We recommend Trinity Hill Noble Viognier*

\* Please allow cooking time as these desserts are baked to order

Brookfields indulgence \$10.<sup>50</sup>  
*Rich and luscious with ripe apricot and passion fruit notes*

Trinity Hill Noble Viognier \$11.<sup>00</sup>  
*Very luscious and concentrated, with a long and dry sweetness*

Croft Fine Ruby Port \$9.<sup>00</sup>  
*Crisp, full bodied and fruity, with a deep red, intense appearance*

Vilagrad Vintage Port \$10.<sup>00</sup>  
*Aged port with black currant and dark chocolate flavours*

Quinta De La Rosa Tawny Port \$10.<sup>00</sup>  
*Young, complex and nutty with a smooth finish*

. Toasted Espresso coffees, herbal teas also available