



TO START:-

Turkish Garlic Bread

Flat Turkish bread grilled with garlic, olive oil and herbs

\$6.00

Bread, Olives and Dips

A selection of freshly baked breads with house marinated olives and dips

Suitably sized for two

\$11.00

Soup of the Day

Hot seasonal soup, wait staff will advise today's special

\$10.00

Beef Kebabs

Char grilled beef kebabs served with Indonesian fried rice and sweet soy and chilli garlic

\$13.00

Paddle Crab Chowder

Creamy crab soup flavoured with saffron then garnished with leeks and croutons

\$12.00

Smoked Chicken Salad

Smoked baby chicken with avocado and mesclun greens, finished with toasted pine nuts and minted yoghurt dressing

\$14.00

Coconut Prawns

Black tiger prawns fried in coconut, served with mango and cucumber salad and chilli lime dressing

\$15.00



MAINS:-

Indonesian Chicken

Tender Chicken marinated with traditional spices served with Indonesian fried rice, atjar and chilli, garlic soy sauce

\$28.00

Pork Fillet

Lean pork tenderloin marinated with garlic, oregano, olive oil and lemon then oven roasted with fried polenta cakes and roasted tomato and pepper sauce

\$30.00

Fish of the Day

Market fresh fish – wait staff will advise today's special

\$30.00

Duck and Pasta

Tender braised duck and pimento pasta in an orange cognac and sage sauce, topped with freshly grated pecorino

\$28.00

Eye Fillet Steak

Grilled to your liking, served with marcaire potatoes and a port and tarragon jus

\$35.00

Aubergine and Ricotta Roulade

Grilled aubergine stuffed with ricotta, toasted pine nuts and pimento accompanied with mesculn greens

\$27.00

Maple Smoked Baby Salmon

Whole baby salmon cured in maple syrup then manuka smoked and finished with toasted almond butter sauce

\$36.00

All main courses served with fresh vegetables and potatoes

SIDE DISHES:-

Side Salad

\$5.00

Fries

\$5.00



DESSERT:- A glass of dessert wine or port is a great accompaniment to your desserts, as is a coffee or liqueur the perfect way to end an evening.

Ice Cream and Sorbet Selection

Your choice of our fine home made ice cream and sorbet with chocolate or fresh berry sauce, whipped cream and cannoli wafers

\$10.00

Chocolate Charlotte

Rich chocolate crème in a genoese and rum charlotte, served with a chocolate sauce and chocolate ice cream

\$10.00

Panna Cotta

Refreshing coconut cream panna cotta served with mixed berry and lime compote and meringues

\$10.00

Chilled Semolina Pudding

Creamy semolina flavoured with vanilla, lemon and orange, served with fresh strawberries and whipped cream sorbet

\$10.00

Cheese Board

We offer a choice of quality New Zealand cheese with crackers, nut bread and pickle. Varieties include Talbot Camter Brie, Talbot Geraldin Vintaga Cheddar, Windsor blue, Iron Gate Washed Rind & Aged Cummin Gouda

\$9.00 each

a selection of any three

\$15.00



DESSERT WINE:-

	Glass	Bottle
Deen De Bortoli Boytrytis Semillon 04	8	32
Wishart Camaraderie Desert Merlot nv 39	10	
De Bortoli Noble One 03	12	48

COGNAC:-

Hennessey VS Cognac

9.5

Is a blend of cognacs from the finest grape regions in Cognac. These were selected for their liveliness & roundness... & I don't need to tell you the prestige of the Hennessey cellar

Remy Martin V.S.O.P

12

Is a blend composed of eaux-de-vie coming exclusively from the two finest areas of cognac, Grande and petite champagne, leading to the name Fine Champagne

PORT:-

	Glass	Bottle
Taylor's Fine Tawny Port	8	80
Taylor's First Estate Reserve Port	9	90
Taylor's Late Bottled Vintage Port 1999	10	100
Taylor's 10 year old Tawny Port	11.5	115
Taylor's 20 year old Port	24	240
Valdespino Medium	8.5	

COFFEE, TEA & BEVERAGES:-

Latte Bowl	4.5	Cappuccino	4
Mochaccino	4.5	Espresso	3.5
Flat White	4.5	Long Black	3.5
Pot of Tea	4	Hot Chocolate	4.5

Drambuie

SPECIAL COFFEES:- 12.5

Simba	Amarula
Mbango	Jamiesons
Ndovo	Rum
Kigaru	Kahlua
Pundamilia	