



## 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 a Thai salad and lemon coriander dressing

**\$13.00**

### **House Smoked Duck**

Duck breast marinated with sake and ginger. Lightly smoked and served with a petit salad and blackberry compote

**\$14.00**

### **Crayfish Ravioli**

Crayfish ravioli poached in a rich tomato and vegetable broth finished with freshly grated pecarino

**\$16.00**

### **Thai Mussels**

Fresh green lipped mussels steamed with coconut, kaffir lime and chilli

**\$13.00**



## MAINS:-

### **Poussin**

Whole roasted baby chicken with a pine nut and thyme stuffing. Served with portabello mushrooms and tomato and basil sauce

**\$28.00**

### **Peppered Ostrich**

Ostrich pearl fillet coated with cracked pepper. Served on a kumara and apple rosti and finished with redcurrant jus

**\$32.00**

### **Fish of the Day**

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

**\$30.00**

### **Rabbit and Pasta**

Tender braised rabbit and gemelli pasta bound together with creamy porcini and fresh herb sauce, topped with freshly grated pecarino

**\$28.00**

### **Eye Fillet Steak**

Grilled to your liking, served with marcaire potatoes and a wild mushroom and cognac sauce

**\$35.00**

### **Butternut, Shitake and Cashew Strudel**

Roast butternut, shitake mushrooms and toasted cashews, wrapped in puff pastry served with mesculin greens and ginger and soy sauce

**\$24.00**

### **Seared Venison**

Medallions of venison sirloin seared medium rare served with spiced red cabbage and poached baby pear. Finished with a smoky bacon blackberry sauce

**\$30.00**

*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 Souffle Pudding**

Hot chocolate soufflé pudding served with hot chocolate sauce and white chocolate icecream

**\$10.00**

### **Vanilla and Banana Crepes**

Wafer thin pancakes filled with a banana and vanilla crème, topped with a mixed berry and lime compote

**\$10.00**

### **Hot Apple Charlotte**

Caramelised apples baked in a bread and butter charlotte. Served with cinnamon ice-cream

**\$10.00**

### **Cheese Board**

We offer a choice of quality New Zealand cheese with crackers, nut bread and pickle. Varieties include Talbot Camter Brie, smoked Havarti, Windsor blue, Totara Cheddar and Tuki Tuki Sheep milk cheese

**\$9.00 each**

a selection of any three

**\$15.00**



### DESSERT WINE:-

#### **Saints Noble Semillon**

Semillon flavours of arrange peel, lemon blossom and dried fruit, intertwined with a hint of smoky oak, rich, honeyed apricot and toasted hazelnuts.

Glass	Bottle
\$9.50	\$37.00

#### **Wishart Camaraderie Desert Merlot nv**

Having a hint of acidity to compliment its honey and marmalade characters this Riesling would suit the sharper desserts such as our chocolate fudge cake or sticky date pudding.

\$10.00	\$39.00
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#### **De Bortoli Noble One 03**

Lovely apricot, orange and honey flavours greet the palate making this wine an ideal compliment for our vanilla and banana crepes or a selection of rich cheese.

\$12.00	\$48.00
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### COGNAC:-

#### **Hennessey VS Cognac**

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

\$9.50
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#### **Remy Martin V.S.O.P**

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

\$12.00
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### PORT:-

#### **Taylor's Fine Tawny Port**

#### **Taylor's First Estate Reserve Port**

#### **Taylor's Late Bottled Vintage Port 1999**

#### **Taylor's 10 year old Tawny port**

Taylor's port is well known, & rightly so, for its outstanding quality ports. The "Fine tawny" is a very soft young port, its character comes from being aged in oak for a couple of years. The "First Estate Reserve", an outstanding vintage character blend made at "Lugar das Lages", the first property purchased by the company in 1744... a soft and glorious mouthful. The "Late Bottled Vintage" has been aged for 4 to 6 years "in cask" which has concentrated the fruit flavours into a firm & full-bodied style (it's the Taylor family's port of choice). Finally, the "10 year old Tawny" is an exceptionally fine old tawny, aged for 10 years in oak casks. It's elegant & smooth, combining delicate woodnotes and rich mellow fruit. Any of these ports would make a great accompaniment to our NZ cheese selection.

Glass	Bottle
\$8.00	\$80.00
\$9.00	\$90.00
\$10.00	\$100.00
\$11.50	\$115.00

### COFFEE, TEA & BEVERAGES:-

Latte Bowl	\$4.50	Cappuccino	\$4.00
Mochaccino	\$4.50	Espresso	\$3.50
Flat White	\$4.50	Long Black	\$3.50
Pot of Tea	\$4.00	Hot Chocolate	\$4.50

### SPECIAL COFFEES:- \$12.50

Simba	Amarula
Mbango	Jamiesons
Ndovo	Rum
Kigaru	Kahlua
Pundamilia	Drambuie