



Dinner Menu



To Start

Daily Baked Ciabattini

\$14

*Confit garlic & herb butter, sundried tomato pesto
(V/Vegan on request)*

Mediterranean Mezze for One

\$18

*Grilled focaccia, hummus, olive oil, dukkah, marinated
vegetables & mixed olives (N/Vegan)*

Soup of the Day

\$19

Served with freshly baked sourdough & butter

Portobello Mushroom

\$19

*Blue cheese, toasted walnuts, pear, salad greens, balsamic glaze
(V/GF/N/Vegan on request)*

Crispy Calamari

\$21

Caper, lemon & sorrel mayonnaise, salad greens (DF)

Duck Liver Parfait

\$23

Beetroot relish, toasted rye, pickled vegetables

Udon Noodle Salad

\$24/\$35

*Sesame chicken, cucumber, capsicum, sprouts, coriander, basil &
coconut cream dressing
(Vegan on request)*

Marlborough Cold Smoked Salmon

\$25

Herb crème fraiche, toasted rye, pickled fennel salad (GF on request)

Please inform your server of any severe food allergies as some dishes can be modified to suit dietary needs. If you have a gluten sensitivity the risk of contamination is low but cannot be guaranteed 100% and we do not have a separate gluten free deep fryer.



Main Course

Central Otago Lamb

\$45

Aubergine, green olive, tomato & caper caponata, roasted fennel, silverbeet, white bean puree (GF/DF)

'Surf & Turf'

\$47

200g Chargrilled Sirloin steak & grilled prawn cutlets, potato rosti, chimichurri rojo, red wine jus, salad greens (GF/DF)

250g Chargrilled Ribeye Steak

\$49

- Cooked to your preference - served with spring carrots & broccolini, and one choice of potatoes & one sauce:

Potatoes

Buttered Baby Potatoes (DF on request/GF)

Creamy Mashed Potatoes (GF)

Straight Cut Fries (DF)

Sauces

Mushroom Port Cream Sauce (GF)

Peppercorn Cream Sauce (GF)

Red Wine Jus (GF)

Garlic & Herb Butter

Chimichurri Rojo (GF/DF)

Chargrilled Beef Fillet

\$54

200g steak, truffle mash, braised brisket & mushroom croquette, wilted greens, horseradish cream, red wine jus, bacon onion jam
- Recommended medium rare or rare -

Fish of the Day

\$47

Daily we source the best New Zealand fresh fish
Please ask your server for today's creation



Main Course

Three Cheese Arancini

\$34

Parmesan, gorgonzola & mozzarella arancini, chargrilled vegetables, romesco, roasted feta, toasted almonds (GF/N)

Fettuccine Peperonata

\$34

*Ragu of sweet capsicum, cherry tomato & capers, basil pesto, shaved parmesan, pangrattato, grilled halloumi
(V/N/Vegan on request)*

** Add chicken breast to vegetarian mains \$12*

Sides

Seasonal Vegetables	\$12
House Salad w honey mustard dressing	\$12
Buttered Baby Potatoes (GF/DF on request)	\$12
Creamy Mashed Potatoes (GF)	\$12
Duck Fat Potatoes (GF/DF)	\$15
Straight Cut Fries w aioli & tomato sauce	\$13
Shoestring Fries w aioli & tomato sauce	\$13
Truffle Fries -	\$16
<i>Shoestring fries, truffle oil, porcini salt, parmesan, aioli</i>	

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Dessert



Chocolate Lovers **\$22**

*Dark chocolate brownie, hazelnut caramel mascarpone
warm chocolate whiskey sauce, triple chocolate ice cream
(DF on request/GF/N)*

Roasted Rhubarb & Apple Crumble **\$19**

*Golden oat crumble, toasted coconut, vanilla ice cream
elderflower anglaise*

Warm Gingerbread **\$19**

*Caramelised pear, toasted walnuts, coconut yoghurt sorbet
(Vegan/N)*

Sorbet & Fruit **\$22**

Trio of sorbets, sliced seasonal fruit, citrus syrup (GF/Vegan)

Lemon Posset **\$23**

*Creamy lemon pudding, raspberry curd, crisp meringue
amaretti biscuits, coconut yoghurt sorbet (GF/N)*

Cheese Platter **\$28**

*Selection of fine local Otago cheeses, pickled onions
sliced apple, chutney, hazelnut oat crackers (GF on request/N)*

Affogato **\$21**

*Vanilla bean ice cream, almond biscotti, served with a shot of
hot espresso & your choice of liqueur (GF/N)*

Herbal/Bitter

Pimms/Ouzo Metaxa/Aperol/Jagermeister/Campari

Sweet/Fruity

Chambord/Cointreau/Drambuie/Midori Melon/Malibu/Baileys

Coffee/Nutty

Frangelico Hazelnut/Nocello/Galliano Amaretto/Kahlua/Tia Maria Coffee

Premium +\$6

*Rose Rabbit Butterscotch/Rose Rabbit Orange/Rose Rabbit Elderflower/
Southern Comfort*