# *Something Light*

## Garlic Loaf

*European artisan bakery loaf,*
*generously filled with garlic & parmesan cream,*
*served warm with whipped butter and extra virgin olive oil.*

$16

## Seafood Chowder

*A Southland specialty –*
*Creamy chowder crafted with assorted fresh local seafood,*
*garden herbs. Served with toasted bread.*

$26

## Polenta Dusted Calamari

*Tender calamari lightly dusted in fine polenta flour and*
*fried to perfection, served with a crisp garden salad and*
*lime & coriander aioli or house tartare sauce.*
*(GF, DF)*

$25

## Grilled Octopus & Prawn Cutlet Salad

*Grilled octopus and citrus-marinated steamed prawns*
*with Israeli couscous, rocket, radish and cherry tomatoes,*
*dressed with a vibrant salsa verde vinaigrette.*

$31

## Distinction Caesar-Style Salad

*Crisp cos lettuce tossed in a classic Caesar dressing with*
*Parmesan, crunchy croutons and a soft-poached egg.*

$30

Add grilled chicken — $6 | Add salmon — $8

## Crisp Golden-Skin Duck Breast Salad

*Succulent golden-skin duck breast served over peppery rocket & watercress, complemented by caramelized pineapple, roasted cashews and fresh coriander, all delicately tossed in a silky orange vinaigrette.*

$30

## Pulled Brisket Empanadas

*Spanish -style turnover filled with NZ Hereford pulled brisket, fried and served with salad and chimichurri sauce.*

$26

## Classic Golden Fries

*Crisp golden fries, lightly seasoned with sea salt and served piping hot.*
*(V, GF)*

$15

## Nona's Polenta Fries

*Homemade polenta, just like Nona (grandma) used to make- crispy fried, dusted with paprika salt and served with house-made coriander mayo. (V, GF)*

$15

## Truffle Parmesan Fries

*Golden skin-on fries, delicately seasoned with oregano flakes, finished with aromatic truffle essence and shaved parmesan. (V, GF)*

$17

# *Mains*

## Truffle Macaroni & Cheese

*Classic macaroni folded through a luxuriously creamy cheese sauce, bacon, enriched with Parmesan and finished with aromatic truffle essence, oven-baked until golden and bubbling for the ultimate indulgent comfort dish. (V)*

$24

## Open Omelet

*Freshly prepared open omelet. Choose any 3 fillings: tomato, bacon, cream cheese, spinach or smoked salmon served with bread. (GFA)*

$29

## Lamb Wrap

*Warm flatbread filled with grilled marinated lamb, crisp lettuce, slaw, pickled red onion and fresh herbs, avocado hummus finished with a cooling mint yoghurt. Served with hand-cut rustic potatoes and sour cream.*

$29

## Duo of pork

*Double cooked pork belly & our gourmet Calabrese sausage, served with the chef's blended potato and a sesame coleslaw salad.*

$29

## Smoked Chicken Panini

*Smoked chicken, peppery rocket and silky cheesy sweetcorn sauce on toasted panini, balanced with cranberry jelly. Served with fries.*

$29

## Distinction Signature Boar & Bull Burger

*200g Southland Hereford beef & free-range pork patty stuffed with mozzarella cheese, wrapped in bacon, mushroom cheesy melt sauce, lettuce, tomato, pickles and tomato relish on a brioche bun served with fries or salad.*

$30

## Chicken Parmigiana

*Golden herb-crumbed chicken thigh layered with slow-cooked tomato sugo, mozzarella and Parmesan gratinated on oven & served with a fresh garden salad or fries.*

$30

## Prawn Cutlet Spaghetti

*Prawn cutlets, pan seared, tossed through tomato, capers, ginger, chili, black olives & butter sauce, finished with Parmesan cheese. (GFA)*

$39

## Pan-Fried Southland Blue Cod

*Delicately pan-fried blue cod accompanied by a vibrant summer garden salad of baby leaves, cucumber, cherry tomatoes and radish, finished with a light lemon-herb vinaigrette. (GF)*

Entrée - $36 | Main - $52

V – Vegetarian | VA – Vegetarian available upon request
DF – Dairy Free | DFA – Dairy Free Available upon request
GF – Gluten-Friendly | GFA – Gluten Friendly Available upon request
Please inform your server of any allergies. Some items may be modified to suit dietary needs; However, our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. We do not have a separate kitchen to prepare allergen-friendly items exclusively. All reasonable efforts are taken to accommodate guest dietary needs in relation to gluten free requests. This includes using a dedicated pot of water for gluten free pasta to be cooked in and separate pans/boards for preparing gluten friendly dishes.
Despite these efforts and processes, we cannot 100% guarantee that our food will be completely allergen free and there is still a risk of potential cross-contamination. Please consider this risk especially if you have a severe food allergy or sensitivity, such as coeliac disease.