

DINNER ENTRÉE

15:30 - 21:00

FRESHLY BAKED BAGUETTES

House made Baguettes/ Mushroom Butter
\$15 - (V)

VEGAN PUMPKIN CREPE

Mushroom / Walnut / Parsley / Pinenut /
Green Lentil / Pesto
\$23 - (N) (GF)

SEARED TUNA

Seared Tuna / Puffed Wild Rice /
Watermelon / Mango chilli Glaze / Parmesan
\$27 (GF)

CLEVEDON COAST OYSTERS

Served Natural or Battered /
Coriander Ginger Dressing
½ dozen \$28 / 1 dozen \$56

FIJIAN KOKODA

Fresh Fish / Coconut Milk / Chilli /
Coriander / Onion / Toasted Ciabatta
\$24 (GF on Request)

SCALLOPS

Seared Scallops / Quinoa / Apple /
Butternut Puree / Brown Butter Hazelnut
\$25 (GF)

OLIVES

Marinated in Olive Oil / Citrus / Rosemary / Chilli /
Orange.
\$10 - GF VG V

FRIED CHICKEN

Burnt Chilli Mayo / Pickled Red Onion /
Cucumber.
\$22

PORK BELLY

Spiced Apple Chutney / Ponzu Glaze /
Shitake/ Broccolini.
\$25 (DF)

CHEESE PLATTER

Three Canterbury Cheeses / Fried Nuts /
Mango Chutney / Crostini / Grapes.
Small \$25 / Large \$31

SAFFRON SEAFOOD CHOWDER

Prawn / Mussels / Fish / Warm Bread
\$24

GRILLED OCTOPUS

Grilled Octopus / Eggplant Miso/
Cream / Fennel / Smoked Red Pepper
\$ 25

Surcharge of 15% on public holidays.

Please advise our staff at any special dietary requirements.

(V) Vegetarian

(VG) Vegan

(DF) Dairy Free

(GF) Gluten Free

(N) Contains Nuts

DINNER À LA CARTE

17:30-21:00



250g BEEF FILLET

Pumpkin Apricot Puree / Potato
Galette / Chimichurri Emulsion /
Beef Jus.
\$48 GF

Recommend Wine Pairing: Merlot Cabernet or Shiraz

MERINO LAMB FILLET

Truffle Potato Croquettes / Parsnip /
Beetroot Gel / Red Wine Cherry
Glaze
\$46

Recommend Wine Pairing: Pinot Noir or Syrah

AKAROA SALMON

Braised Red Cabbage /
Cauliflower Squid ink Puree /
Beetroot Chutney / Macadamia .
\$42 (GF) (N)

Recommend Wine Pairing: Chardonnay Or Riesling

CANTERVALLEY DUCK BREAST

Coffee Celeriac Puree / Potato Galette /
Beetroot Ribbon / Raisin Jus.
\$45 - GF

Recommend Wine Pairing: Pinot Noir or Syrah

MUSHROOM RISOTTO

Swiss Brown Mushroom / Spinach /
Tofu / Parmesan
\$35 - GF VG on Request,
Add Chicken \$7

Recommend Wine Pairing: Sauvignon Blanc

GRILLED FISH OF THE DAY

Herb Roasted Gourmet Potato / Cauliflower
Textures / Hazelnut / Green Oil
\$43 - (GF) (N)

Recommend Wine Pairing: Riesling or Sauvignon Blanc

HERB GNOCCHI

Roasted Butternut / Parmesan.
Macadamia / Pesto
\$39 - (V)

Recommend Wine Pairing: Sauvignon Blanc or Chardonnay

KING PRAWN CURRY

Black Tiger Prawn / Coconut Mooli
Sauce / Coriander Mint Sambal /
Basmati Rice.
\$40 (DF) (GF on Request)

Recommend Wine Pairing: Chardonnay Or Riesling

FISH CURRY

Grilled Fresh Fish / Snapper Croquette
/ Tamarind / Red Sambal / Basmati
Rice.
\$41 (DF) (GF on Request)

Recommend Wine Pairing: Sauvignon Blanc Or Prosecco

FIJI MUD CRAB CURRY

Tomato / Coconut Cream / Curry Leaf /
Basmati Rice.
\$44 (DF) (GF)

Recommend Wine Pairing: Chardonnay Or Riesling

Fries with garlic Aioli &
Tomato Sauce
\$10

Warm Garlic Breads
\$8.5

Roasted Gourmet
Potatoes with Garlic
Herb Butter
\$10

Herb Roasted Carrots
with Red Pepper
Hummus
\$10

Wedges with Sour
Cream & Sweet Chilli
\$12

Fried Gourmet
Potatoes with Kimchi
Mayo & Parmesan
\$12

Charred seasonal greens with
confit garlic & burnt lemon
vinaigrette and almonds
\$12

Green Leaf Salad
\$10

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