



TAPAS

\$19.00 EA | 6 FOR \$99.00

Black Truffle & Parmesan Fries (V)

Golden Crunchy Fries Tossed in Black Truffle Oil & Aged Parmesan Cheese, Served with Garlic Aioli & Tomato Sauce

Cauliflower Bites (V)

Crumbed in Chef's Signature Spices, served with a Blue Cheese Sauce

Potato Gnocchi (V)

**Selection of Forrest Mushrooms, Caramelized Onion, Roasted Garlic & Spinach, Mixed in a Rich Cream Sauce, Drizzled with Black Truffle Oil & Shaved Parmesan*

**(Can be prepared without gluten or dairy for an additional \$5 charge)*

**(Can be prepared as a main for \$49.00)*

Roasted Pear & Blue Cheese Salad (V)

*Served with Candied Walnuts, Garden Leaves, Citrus Vinaigrette, Pumpkin Seeds & Dehydrated Cranberry
(No added gluten)*

Roman Bread (V)

Chefs In-House, Daily Baked Roma Bread, Lightly Charred, Served with Virgin Olive Oil, Aged Balsamic & Chef's Dip

Soup of the Day (V)

Served with Chefs In-House, Daily Baked Roma Bread

Tempura Fried Eggplant (V)

Crispy Tempura Batter fried Eggplant, served with Chef's in-house Chilli & Coriander sauce, and a Carrot & Cucumber Raita



TAPAS

\$19.00 EA | 6 FOR \$99.00

House Smoked High Country Salmon Ceviche

Marinated Lemon & Lime Coconut Cream, Tomato, Onion, Coriander and a hint of Fresh Chilli, served on our very own Crispy Roman Bread

Salt & Pepper Calamari

Fried Crispy, dusted in seasoning, and served with Lemon Aioli Dipping Sauce

Canterbury Seared Venison Loin

Four Tender Slices of Venison, Served with Native Kumara Bites & Red Wine Jus

Pork Belly Bites

Tossed in Hoisin & Sesame Reduction, served with Potato Rosti

Southern Fried Chicken Tenders

Three Tenders smothered in a South East coating, fried to crispy perfection & served with Chipotle Dipping Sauce

Mackenzie Lamb

*NZ Lamb Cutlet, topped with Minted Salsa and Roasted Almond & Red Pepper Sauce
(two cutlets)*



MAINS

\$49.00 EA

250G Scotch Fillet

Served with Roasted Potato Smash, Candied Baby Carrots & Green Peppercorn Sauce – NA/ (G/ D*)*

Twice Cooked Pork Belly Roast

Served on Creamy Mash, with Candied Baby Carrots & topped with house-made Apple Sauce – NA/ (G/ D*)*

Makenzie High Country Salmon Fillet

Pan-fried, served with a Kumara Cake, grilled Asparagus, topped with Lemon & Garlic Butter Sauce – NA (G/D*)*

Silere Alpine Origin Merino Lamb Rump

Rubbed with Chef's Signature Rub, smoked with a mixture of Apple & Cherry Wood, served with baked Kumara, Beetroot Puree, and Minted Balsamic Jus



DESSERT

\$17.50 EA

Warm Sticky Date Pudding

Served with Butterscotch Sauce & Vanilla Ice-Cream

Dark Chocolate Mud Cake

Coated in Chocolate Frosting, Served with Blood Orange Wafer, Vanilla Bean Coconut Yoghurt, and Berry Crumble – NAM / (D/G*)*

Warm Apple & Blackberry Crumble

Topped with Oat Crumble, Mascarpone

Lemon Cheesecake

House-made using a secret recipe, served with Citrus Syrup & topped with Candied Lemon Zest

Cheese & Fruit Board

Trio of locally sourced Cheeses from Geraldine, served with a variety of Crackers, House bread and Fruits