

DINNER MENU

Available between 5pm - 9pm.

BREAD

- GRILLED FOCACCIA BREAD (V)** 8
With roasted garlic and herbs
- ARTISAN BREAD (V)** 12
With homemade dips, pesto and olive oil

SIDES

- CRINKLE CUT FRIES** 8
With aioli and tomato sauce
- POTATO WEDGES** 8
With sour cream and sweet chilli sauce
- BAKED JACKET POTATO** 8
Topped with sour cream, crispy bacon bits and cheese
- GARDEN VEGETABLES** 8
Freshly steamed
- BUTTERED BROCCOLINI** 8
With toasted almonds and feta
- SWEET CORN CORBETTES** 8
With melted butter
- GARDEN SALAD** 8
Lettuce with cherry tomatoes, croutons and balsamic dressing

ENTREE

- SOUP OF THE DAY** 10
Served with toasted bread
Please ask our friendly staff for today's flavour.
- CAESAR SALAD** 15
Crisp lettuce with bacon bits, croutons, shaved parmesan cheese, with a soft poached egg
Trout Valley Reserve Pinot Gris, Nelson NZ
- SALT & PEPPER SQUID** 15
Lightly battered salt and pepper calamari with homemade saffron aioli and petite salad
Trout Valley Reserve Sauvignon Blanc, Nelson NZ
- CAULIFLOWER & CHEESE CROQUETTES (V)** 15
Served with a mild curry dip and salad
Trout Valley Reserve Riesling, Nelson NZ
- HOISIN PORK & PRAWN WONTONS** 17
On vermicelli salad with sesame, lime and chilli dressing
Trout Valley Reserve Riesling, Nelson NZ
- HOMEMADE CHICKEN & DUCK LIVER PATE** 17
Served with onion jam, port wine jelly and toasted ciabatta bread
Bilancia Syrah, Hawkes Bay NZ
- NZ GREEN SHELL MUSSELS & CLAMS** 18
Cooked in a Thai green curry sauce with lemongrass, coconut cream, coriander and served with garlic dipping bread
Villa Maria Sauvignon Blanc, Marlborough NZ
- BBQ PORK RIBS (GF)** 18
Slow braised pork ribs basted in our homemade smoky BBQ sauce
Trout Valley Reserve Riesling, Nelson NZ

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MAINS

MANUKA SMOKED SALMON 38

In house smoked Marlborough salmon fillet, sweet soy glazed and sesame seed crusted, served on a soba noodle salad with ginger lemon soba dressing
 Trout Valley Reserve Riesling, Nelson NZ

SUPREME CHICKEN BREAST (GF) 32

Oven roasted chicken breast with rosemary jus, served with potato straw and ratatouille
 Trinity Hill Chardonnay, Hawkes Bay NZ

BBQ PORK RIBS (GF) 32

Slow braised pork ribs basted in our homemade smoky BBQ sauce, served with Asian style coleslaw
 Trout Valley Reserve Riesling, Nelson NZ

CREAMY WILD MUSHROOM & TRUFFLE RISOTTO (V) 28

With shiitake mushroom, sundried tomatoes, baby spinach and shaved parmesan, topped with a soft poached egg
 Trout Valley Reserve Pinot Noir, Nelson NZ

FETTUCCINE TRICOLORE (V) 26

Fresh pasta with asparagus, cherry tomatoes, shiitake mushrooms, zucchini, basil pesto, feta cheese and drizzled with extra virgin olive oil
 Trout Valley Reserve Pinot Noir, Nelson NZ

POTATO & PUMPKIN GNOCCHI (V) 26

Served on slow roasted tomato ragout with baby spinach and grilled halloumi cheese
 Trinity Hill Chardonnay, Hawkes Bay NZ

CHARGRILL

All of our meat is sourced from Silver Fern Farm, cooked to your liking and served with a petite salad and your choice of sauce.

BEEF ENTRECOTE STEAK (250G) 32

Villa Maria Merlot Cabernet Sauvignon, Marlborough NZ

PRIME RIBEYE STEAK (250G) 36

Trinity Hill Pinot Gris, Hawkes Bay NZ

BEEF RUMP STEAK (350G) 32

Trout Valley Reserve Shiraz, Nelson NZ

RACK OF LAMB 38

South Island Farm
 Grasshopper Rock Pinot Noir, Central Otago NZ

PORK TENDERLOIN STEAK (300G) 30

Rabbit Ranch Pinot Noir, Central Otago NZ

VENISON STEAK (225G) 38

Trinity Hill Pinot Gris, Hawkes Bay NZ

SAUCES

Creamy mushroom, Bearnaise sauce, Green pepper corn, Garlic butter, Red wine jus, Dijon mustard

DESSERTS

PANA COTTA OF THE DAY 14

Served with fruit coulis and sorbet

AFFOGATO 16

Vanilla ice cream with a shot of espresso and liquor shot of your choice: Baileys, Kahlua or Frangelico

CHURROS 14

Dusted with cinnamon sugar, served with white and dark chocolate sauce and ice cream

CHEESE BOARD 18

Selection of New Zealand and European cheeses with chutney, toasted walnuts and crackers