

# 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

## KIDS MEALS

Kids meals also come with a complementary sundae.

- FISH & CHIPS** 13.5
- CHICKEN NUGGETS & CHIPS** 13.5

## 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