



To Share

Artisan platter, cured meats, salamis, smoked salmon, local cheeses, pickles, crusty bread \$38

Starters

Today's Soup with artisan breads \$14

Steamed NZ mussels with chorizo, tomato white wine and parsley (DF) \$24

Crisp pastry tart, roasted baby beetroot, sweet onion relish, mesclun leaves, fresh buffalo mozzarella (V) \$18

Salads

Caesar salad / with chicken \$17 / \$22

Crispy prawns, Thai cucumber salad, red chilli nam jim dressing (GF, DF) \$26

Hot smoked Rakaia salmon, compressed cucumber, caper cream, rocket, soft egg and croutons \$25

Garden fresh salad with goats cheese, lemon thyme honey dressing (V, GF) \$18

Sandwiches and Burgers

Chuck steak beef burger, swiss cheese, pickles, tomato chutney, fries \$24

Spiced chicken burger, salad leaves, avocado, bacon, sour cream, fries \$24

Steak sandwich, grilled mushroom, blue cheese, ciabatta bread, fries \$26

Crispy falafel wrap with lemon tzatziki, mesclun leaves, fries (V) \$24

Something More

Lamb, shallots, soft parmesan polenta, parsley lemon gremolata, rosemary jus (GF) \$29

Dry Creek Meats pork sausages, colcannon potato, onion jus \$28

Beer battered Chatam Island blue cod, fries, tartare, salad \$32

Rakaia Salmon with raw vegetable pine nut salad, preserved lemon crème fraiche (GF) \$29

Today's pasta with shaved parmesan (V) \$24

Desserts

Warm sticky date pudding, salted caramel, gingernut ice cream \$12

Chocolate marquise with berry salad and vanilla mascarpone \$13

Tartlet with berry compote, lemon cream, raspberry sorbet \$13

Fresh fruits with natural yoghurt (GF) \$12