

## We are an a la carte restaurant

Please sit back and relax, however if you are in a hurry please let us know.  
Why not enjoy a glass of bubbly while you are reading through the menu.

200ml Lindauer Sauvignon      200ml Deutz

### Entree

Homemade Focaccia and Papadom with spicy tomato salsa \$12.50

Thai Style Spicy Salt and Pepper Calamari tossed with fresh coriander, sweet chilli and roasted garlic puree \$16.50

Grilled Tiger Prawn Cocktail with Japanese ginger and avocado cream \$17.50  
*Wine Match: perfectly matched with Stoneleigh Rapaura Series Pinot Gris*

Seafood Chowder with white fish, mussels, baby prawn, calamari and vegetables bound in fish stock, finished with a touch of cream (dairy and gluten free optional) \$15.00

Crispy Noodle and Coriander Salad with artichoke hearts and baby corn \$16.00

Fresh Local Green Lipped Mussels "Tom Ka", Thai style coconut broth with galangal, lemongrass and fresh lime \$16.50  
\*Main served with chips \$26.00  
*Wine Match: perfectly matched with Couper's Shed Marlborough Sauvignon Blanc*

Japanese Style Beef Fillet Cappaccio with soy and tuna mayonnaise and a dash of spicy pepper coulis \$17.50  
*Wine Match: perfectly matched with Brightwater Nelson Merlot*

### Main

Hooked Fish today our staff will advise POA  
*Wine Match: perfectly matched with Neudorf Sauvignon Blanc*

N.Z Lamb Fillet with white bean puree, fresh corn and roasted red pepper salad \$32.50  
*Wine Match: perfectly matched with Camshorn Waipara Pinot Noir*

Thai Fresh Pineapple and Seafood Fried Rice with tiger prawn, calamari and fish with sweet chilli sauce \$30.00

Red Chicken, Curry with pickled garlic, baked in banana leaf, served with a salad of tomato, bean sprout and Vietnamese mint \$29.00  
*Wine Match: perfectly matched with Seifried Nelson Gewürztraminer*

Fish and Chips Mac's Gold beer batter, with salad, house tartare and a tomato and mustard chutney \$26.00  
*Wine Match: perfectly matched with Te mania Nelson Chardonnay*

Risotto with Sundried Tomato, Spinach and Pinenuts topped with fresh rocket and shaved parmesan \$26.00  
*Wine Match: perfectly matched with Church Road Cuve Series Hawkes Bay Chardonnay*

NZ Pure Angus Beef Sirloin porcini and field mushroom ragout, buttered potato and a blue cheese and red wine butter \$30.00  
*Wine Match: perfectly matched with Neudorf Nelson Tom's Block Pinot Noir*

### Sides

Fresh Baked Bread \$6.00

Chunky Fries \$6.00

Steamed Seasonal Vegetables with lemon olive oil and sea salt \$6.00

Red Oak and Butter Leaf Salad with tomato \$7.00

### Dessert

Classic Chocolate Tart with French vanilla ice-cream and almond praline crush \$12.50

Pavlova a New Zealand icon, with fresh fruit and cream, passion sauce and kiwi fruit \$11.00

Cheesecake of Manuka honey & vanilla with lemongrass & ginger ice cream \$12.00

Crème Brulee with ginger and red wine orange \$12.00

Rhubarb Crumble with a hazelnut / almond crust, served warm with cream \$12.00

French Vanilla Ice-Cream served plain \$9.00

### Drinks

Dessert Wine Brightwater Ice Riesling medium sweet wine with aromas of rich apricot & sweet citrus notes  
\$8.50 Glass      \$36.00 Bottle

Port Sandeman Ruby, gloriously red with plum & cherry notes \$8.00 Glass

Specialty Coffee Freshly ground Coffee mixed with liqueur & topped with cream

Irish Coffee Jameson Whiskey

Mexican Coffee Kahlua

French Coffee Dorville Brandy

Irish Cream Baileys

Cafe Ameretto Ameretto



Our aim is to please. If you have any special requirements or there is something particular you fancy just let us know & we will do our best.  
ONE ACCOUNT PER TABLE. EFTPOS, VISA, MASTERCARD ACCEPTED.  
A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.