



Bookings Recommended
Phone 03 527 8576

Menu

Entrée

Homemade bread & papadoms w/ spicy tomato salsa	\$12
Fresh Tasman Bay scallops w/ poached egg, soy & lemon puree, garnished w/ salmon caviar	\$19
New season baby potato salad w/ roasted artichoke & spinach, finished w/ a mustard & red wine vinaigrette	\$15
Spicy Thai-style salt & pepper calamari tossed w/ fresh coriander & warm chilli butter	\$16.5
Local green-lipped mussels steamed w/ Mac's Hop Rocker Pilsner, blue vein cheese & lemongrass	
	entrée \$16
	as a main with Chips \$26
Lamb, rosemary & sundried tomato handmade ravioli w/ roasted baby olive & salsa verde	\$17
Seafood chowder, medley of seafood in a white stock base finished w/ cream *gluten and dairy free optional*	\$15

Mains

Local catch w/ ragout of almond, saffron, puy lentils & new potatoes	\$29
Fish & Chips with petite salad and tartar sauce	\$26
Lamb fillet w/ potato gratin & Neudorf soft white cheese finished w/ juniper berry & rosemary sauce & served w/ local asparagus	\$32
NZ Pure Angus sirloin w/ braised potato, chorizo & roasted onion finished w/ kalamata olive & tomato salsa	\$29
Spaghetti Marahau – fresh local mussels, fish, baby prawn & calamari in white wine & herbs	\$28
Eggplant fritters w/ spicy coconut sticky rice & warm chickpeas, finished w/ a curry tomato sauce	\$25.5
Soy & cumin pork fillet served w/ roasted kumara & fresh greens	\$28

Sides

Steamed seasonal vegetables w/ lemon olive oil & sea salt	\$6
Chunky fries	\$6
Red oak & butter leaf salad w/ tomato	\$7

Desserts

Gluten free Chocolate torte w ground almond & a hint of whisky, served w/ French vanilla ice-cream	\$12
Cheesecake of Manuka honey & vanilla w/ lemon jelly	\$12
Pavlova w/ fresh cream, kiwifruit & finished w/ a passionfruit sauce	\$11
Espresso affogato – Kapiti fig & honey ice-cream w/ a double espresso shot & Bailey's liqueur	\$13.5
Berry & Almond nougat pancake w/ caramelized banana	\$12