

Entrees

Selection of Breads
w/ balsamic reduction & extra virgin olive oil
9

Soup of the Day
w/ home baked bread
12

Ceviche Salad
fish, avocado, tomato & coriander marinated in coconut milk on salad greens
17

Beef en Croute
tender fillet & mushroom duxelle wrapped in pastry w/ a red wine jus
17

West Coast Whitebait
fritter w/ buttered white bread
or
Cristiano sizzling in olive oil & d garlic w/ home baked bread
18

Kikorangi Blue Salad
w/ pear, walnuts, rocket & a citrus dressing
17

Mains

all served w/ seasonal vegetables

Game Plate
w/ venison, hare ravioli & wild pork sausage, mash & caramelised onions
35

Oyster Cut Lamb Shoulder (800/900g)
served on the bone, braised in white wine, rosemary & garlic
w/ roast potatoes
42

Fish of the Day
your wait staff will advise
32

Baked Chicken Breast
w/ feta, artichokes & olives on a bed of couscous
29

Pan Fried Haloumi
w/ pumpkin risotto cakes, rocket & pomegranate & pepper sauce
28

From the Paddock

all steaks served w/ choice of sauce, mash or french fries & a petit salad

200g grain-fed fillet
36

300g grain-fed ribeye
34

300g grain-fed porterhouse
34

Sauces (all gf)

béarnaise
creamy green peppercorn
creamy mushroom
thyme & pinot noir
garlic herb butter
blue cheese butter
horseradish

Side Dishes

braided rivers onion rings - 5
sautéed mixed mushroom medley – 7
french fries – 5

Desserts

Classic Crème Brulee
14

Lemon Tart
w/ mascarpone
14

Summer Pudding
w/ homemade ice cream
14

Chocolate Decadence
Mousse filled chocolate cup, homemade ice cream & a sable cookie
15

Cheese Selection

w/ quince paste, chutney, fruit & crackers
17