

# Dinner

Monday - Sunday

5.30pm - 10.00pm

## ENTRÉES

**Garlic Chilli Corn Baguette** v 12  
Toasted baguette, garlic and herbs

**Bread and Dips** v, df\* 15  
Char-grilled German rye, sourdough, focaccia and daily dips

**Cured Salmon** gf, df 24  
Blueberry cured salmon, cucumber and granny smith apple fluid gel, fennel pickle, horseradish caviar and freeze-dried blueberries

**Tortellini** v 20  
Mushroom duxelles tortellini, saffron & basil oil sauce, roasted pine nuts

## MAINS

**Burger** v\* 26  
Grass-fed Angus beef patty, cos lettuce, tomato, refried pork belly, gherkin, cheddar cheese, sriracha mayonnaise, brioche bun and fries.  
*\*Vegetarian patty available on request*

**Curry Bowl** vgn, df, gf 28  
Chickpea, pumpkin and kale curry with short grain rice, kachumber and papadum

**Catch of the Day** gf, df 36  
Market pan-fried fish Khao Soi, fried rice noodles, bok-choy, burnt garlic and chilli oil

**Lamb** gf 45  
Grilled Coastal lamb cutlets, parsnip & cauliflower purée, summer vegetables, green pea & mint pesto and lamb neck jus'

**Soup of the Day** 14  
Please ask for today's specialty

**Eggplant** v 18  
Salt & pepper eggplant, baby rocket, parmesan, walnut and balsamic reduction

**Halloumi** v, gf 19  
Grilled halloumi cheese, broccoli, roasted beetroot, turmeric cracker and harissa

**Prawns** gf, df 26  
Char-grilled king prawns palapa, scallion, sprouts & pineapple salad with caramelised peanuts

**Risotto** v, gf 27  
Beetroot risotto, roasted cauliflower, coriander & pistachio pesto and shaved parmesan

**Pork Schnitzel** 33  
Smoked pork schnitzel, braised red cabbage with blue cheese & walnut sauce

**Chicken** gf 38  
Miso glazed chicken thigh stuffed with garlic & spring onion paste, wrapped in bacon, orange & kumara purée, shallot & ginger edamame and chicken jus'

## SIDES

Garden salad, French fries 10  
Risotto, Steamed bok-choy, Steamed vegetables 12

## GRILL

**Black Angus Pure Steak Selection** gf, df\*

**Sirloin Steak 210gms 45**

**OP Steak 400gms 58**

Char-grilled steak of your choice, hand cut fries, baby rocket and merlot jus'

## DESSERTS

**Gelato** v 13  
Saffron & rose gelato with pistachio nougat

**Chocolate Desire** v 15  
Chocolate fudge cake, paillete feuilletine and crispy rice puff, blueberry compote and vanilla ice cream

**Kapiti Cheese** gf\* 25  
Selection of cheese, crackers, fresh grapes and quince jelly

**Peach Melba** 15  
Peach crèmeux, melba sauce, nutty crunch, poached peach and raspberry powder

**Pina Colada Lush** vgn, gf, df 15  
Cookie crumbs, compressed pineapple, Malibu cream, roasted coconut shreds and coconut ice cream

**Please advise your server of any allergies or dietary requirements**  
vegetarian (v), vegan (vgn), gluten-free (gf), dairy-free (df), option available (\*)  
*Gluten-free dishes may contain traces of gluten*