



DINNER

Entrée

Arancini	25.00
Crispy risotto balls with cherry tomato, rocket, basil pesto, balsamic reduction and fresh shredded parmesan cheese	
Duck Pancake	28.00
Shredded duck meat with mushroom, crisp vegetables, hoison and oyster sauce with micro-green	
Crayfish Ravioli	28.00
Crayfish and prawn filled ravioli served with orange beurre blanc and tomato concasse	
Palumalau Pave	26.00
Crispy skin palumalau fillet with garlic mash, watercress, caramelized onion and lemon hollandaise	

Mains

Fettuccini Carbonara	40.00
House-made fettuccini with bacon, egg yolk and white wine sauce finished with parmesan cheese	
Cannelloni	45.00
Honey roasted summer vegetables, feta cheese, toasted pine nuts and pumpkin seed rolled in a fresh pasta sheet	
Chicken Schnitzel	42.00
Panko crumbed chicken thighs with papaya chutney, watercress and pear salad, with tart apple syrup and jus	
Lamb Shank	60.00
Cinnamon braised lamb shank with whipped garlic mash, steamed beans, peas and minted jus	
Fish – Today's Catch	55.00
<i>Refer 'Today's Special' Menu</i>	

Sirloin Steak (250 gms)**65.00**

NZ Grass-fed Black Angus sirloin cooked to your liking served with fries, salad and tempura onion rings

Beef Fillet (*when available*)**75.00**

Beef fillet wrapped with bacon served with gratin potato, confit garlic and red wine jus

Sides

Green Salad	15.00
Gratin Potato	10.00
Steamed Veges	15.00
Fries	10.00