



DINING MENU

A LA CARTE 5:30PM — 10:00PM

ENTRÉE

SOUP OF THE DAY	17
Made using only the freshest ingredients, served with a bread roll	
ARANCINI	22
Sundried tomato, cheese, risotto dusted in parmesan	
CAESAR SALAD	20
Crisp lettuce, bacon, croutons, anchovies, garlic dressing, shaved parmesan & soft poached egg	
Add chicken	6
<i>Gluten free option available</i>	
THAI BEEF SALAD	22
Asian slaw, pickle cucumber, bamboo shoot, mint, birds eye chili, coriander	

MAINS

LAMB SHANK <i>gf</i>	48
Root vegetables, mashed truffle potato, minted peas, and Pinot Noir jus	
BEEF EYE FILLET <i>gf</i>	48
Kawakawa rub 200g fillet, mashed truffle potato, charred broccolini, jus	
BUTTER CHICKEN	36
Served with fragrant basmati rice, poppadum, pickle, raita & naan	
MOMO <i>veg/df</i>	25
Nepalese Dumpling filled with carrot, cabbage, shiitake mushroom, with tomato & sesame broth	
SEAFOOD POT <i>gf/df</i>	48
Scallops, prawns, green lip mussel, fish, clam & squid poached in a seafood broth & grilled garlic ciabatta	

SIDES

STEAMED SEASONAL VEGETABLES <i>veg</i>	10
SALAD <i>veg</i>	10
FRIES <i>veg</i>	10

SWEET TEMPTATION

CHOCOLATE FONDANT <i>veg</i>	18
Goey chocolate center served with vanilla ice cream	
ICE CREAM CHEESE CAKE <i>veg</i>	18
Zesty creamy vanilla cheesecake sitting on a bed of cinnamon crumble	