



## DINING MENU



## A LA CARTE 5:30PM — 10:00PM

---

### ENTRÉE

SOUP OF THE DAY 18

Made using only the freshest ingredients, served with a bread roll

CEASAR SALAD 21

Crisp lettuce, bacon, croutons, anchovies, garlic dressing, shaved parmesan & soft poached egg

Add chicken 6

*Gluten free option available*

THAI BEEF SALAD 23

Asian slaw, pickle cucumber, bamboo shoot, mint, birds eye chili, coriander

### MAINS

LAMB SHANK *gf* 49

Root vegetables, mashed truffle potato, minted peas, and Pinot Noir jus

BEEF EYE FILLET *gf* 49

Kawakawa rub 200g fillet, mashed truffle potato, charred broccolini, jus

BUTTER CHICKEN 37

Served with fragrant basmati rice, poppadum, pickle, raita & naan

MOMO *veg/df* 26

Nepalese Dumpling filled with carrot, cabbage, shiitake mushroom, with tomato & sesame broth

### SWEET TEMPTATION

CHOCOLATE FONDANT *veg* 19

Goey chocolate center served with vanilla ice cream

ICE CREAM CHEESE CAKE *veg* 19

Zesty creamy vanilla cheesecake sitting on a bed of cinnamon crumble