

NIGHT

3pm - Close

Strawberry | Fare

Lighter Dishes or Good for Sharing

Gluten Free **GF**
Gluten Free Option **GFO**
Vegetarian **V**
Vegan **VG**
Vegan Option **VGO**
Dairy Free **DF**
Diabetic **D**

| | | |
|-------|---|----------------------------|
| V | Baked Housemade Baguette - confit garlic butter | 6.80 |
| V | Caprese Salad Local Wairiri Buffalo mozzarella, ripe tomatoes, fresh basil pesto, house made bread, balsamic glaze, parmesan crisp | 21.5 |
| DF | Pacific Style Kokoda Fresh local fish marinated in lime and lemon, coconut cream, fresh chilli, coriander, cucumber and tomato, toasted tortilla | 22.5 |
| GFO | Prawns Gremolata Grilled prawns, lemon, parsley and garlic, aioli, toasted bread | 22.5 |
| GF | Duck Confit Hash Slow cooked pulled Cantervalley duck and potato hash, fried egg, salad greens, jus, aioli | 23.5 |
| GFO | House Cured Akaroa Salmon Gravlax Toasted Ciabatta, horseradish creme, pickles, beetroot relish | 23.5 |
| GFO | Caesar Salad Cos lettuce, shaved parmesan, croutons, free farmed bacon, poached free range egg (anchovies optional) With grilled chicken breast | 23.5 27.5 |
| V VGO | Roasted Beetroot and Falafel Salad Roasted beetroot, hazelnuts, feta, fresh soy beans, baby greens, falafel, preserved lemon yogurt | 22.5 |
| GFO | Simply Salmon Hot smoked Akaroa salmon with lemon creme fraiche, toasted house made ciabatta, almonds, celery and apple slaw | 26.9 |
| | Kikorangi Blue Cheese Plate Kikorangi blue, fresh medjool dates filled with goats cheese, quince paste, toasted bread | 23.9 |
| GFO | Turkey Salad Pulled grilled local Cantervalley turkey tenderloin, fresh orange, crispy bacon, toasted almonds, salad greens, cranberry vinaigrette, house made bread | 27.9 |

Mains

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| V GF | Pea and Lemon Risotto Risotto with baby peas, courgette, goats curd, shaved parmigiano, lemon, mint and toasted almonds | 27.9 |
| | Braised Lamb Pappardelle Slow cooked lamb in a rich meaty sauce with pappardelle pasta, cherry tomatoes and parmigiano | 32.9 |
| GF | Roasted Turkey Tenderloin Local Cantervalley Turkey tenderloin wrapped in Cressy farms free farmed streaky bacon, new potatoes and new season asparagus, cranberry chutney, jus | 32.9 |
| GF | Duck Leg Confit Slow cooked Cantervalley duck leg, parsley butter, jus, thyme roasted potatoes, fresh green beans | 37.5 |
| GF | Pan Fried Daily Fish Herb and lemon mash, slow roasted tomatoes, salsa verde, roasted garlic aioli, balsamic glaze | 36.5 |
| GF | Beef Fillet 200g of Te Mania Angus Beef fillet, roasted garlic, truffled mash, jus, fresh daily greens, tarragon butter | 38.5 |

BYO 10.5 Bottle

Sides 7.50

Thyme Roasted Potatoes
Garden Salad
Beans with Gremolata

DESSERTS

Available All Day

| | | | |
|---|-------|--|--|
| Specials | | Chefs Tasting Plate Daily trio of new tastes 24.50 | |
| | | The Ultimate Chocolate Dessert 22.50 Chocolate fudge brownie, chocolate mousse, chocolate ice cream, chocolate pate, raspberry coulis | |
| Chocolate | 18.90 | Salted Caramel and Dark Chocolate Mousse Gateaux Layers of dark chocolate mousse, salted gooey caramel and moist chocolate sponge, chocolate icecream, crisp tuille | |
| | | Warm Raspberry Drenched Moist chocolate cake, made with raspberries, served with vanilla bean ice cream, berry coulis | |
| | | GFO | Devils Dream Layers of white and dark chocolate mousse, chocolate ganache, berry coulis |
| | | DF GF | Sunken Chocolate Cake Rich moist chocolate & berry cake, blackcurrant sorbet, berry coulis |
| Warm | 18.90 | Caramel & Hazelnut Torte With vanilla bean ice cream, creme anglaise | |
| | | Sticky Date Pudding With fresh banana, caramel-orange sauce, banana ice cream | |
| | | Pear and Ginger Pudding With poached pear and fig, caramel-orange sauce, quince ice cream | |
| | | VG | Pineapple and Feijoa Pudding With coconut-lime sortbet, orange sauce, coconut foam |
| Frozen | 18.90 | GF | Tropical Coconut Freeze Toasted coconut and chocolate covered coconut sorbet, fresh tropical fruits |
| | | Berry Bombe Alaska House made strawberry and boysenberry ice creams, flamed soft meringue, raspberry coulis | |
| Cold | 18.90 | GF | Strawberry Pillows Soft sponge pillows with fresh strawberries, marscapone orange cream, creme anglaise |
| | | Dreamy Creamy Cheesecake A delicate creamy baked citrus cheesecake served with citrus fruit which has been macerated in kaffir lime, vanilla and bergamot | |
| | | GF | Summer Berry Cheesecake Boysenberry glaze, creamy white chocolate filling, ginger crunch base, fresh strawberries |
| | | GFO | Lemon Sunshine Moist almond cake with layers of lemon curd and lime mousse, passion fruit sorbet |
| | | GFO | Creme Brulee Classic creamy vanilla bean brulee with crunchy topping, berry coulis |
| | | Baby Lemon Cheesecake (diabetic) A diabetic dessert on an almond biscuit base, yogurt, seasonal fruit | |
| Extra scoop of ice cream (sold only with desserts) 4.50 | | Kikorangi Blue Cheese Plate 23.90 Kikorangi blue, fresh medjool dates filled with goats cheese, quince paste, toasted bread | |