

dinner.

from the bakery

Cheesy Herb & Garlic Baguette (v, n)

Pesto sour cream & parmesan

Pizza Bread (v, go)

Cheesy garlic, herb & parmesan

Pizza Bread (v, go)

Brie, olive, sundried tomato, spiced apple & onion marmalade

Chargrilled Pita Bread (v)

Baba ganoush & sundried tomato hummus

starters

Mediterranean Chickpea, Tomato & Vegetable Soup (v, go, dfo)

Smoked paprika sour cream, ciabatta roll & parsnip shavings

Suggestion: Mt Difficulty Roaring Meg Riesling, Central Otago

Chicken & Prawn Laksa (vo, go, dfo)

Spicy curry coconut broth w/ egg noodle, bok choy, tofu puff, boiled egg, lemon grass, coriander, chilli, spring onion & bean sprouts

Suggestion: Mt Difficulty Roaring Meg Riesling, Central Otago

Steamed Coromandel Mussels (a, go, dfo)

Lemongrass, spinach, sweet chilli, ginger & coconut cream, w/ olive crostini & anchovy butter

Suggestion: 'Graham Norton' Sauvignon Blanc by Invivo, Marlborough

Vegetarian Trio (v)

Wild mushroom, spinach & brie cassoulet, Mac & cheese corn dog w/ pumpkin & feta rosti & Jalapeno, baby corn & cheese quesadilla

Suggestion: Benson Block Chardonnay, Gisborne

Tuna Tataki (go, df)

Seared sesame crusted yellow fin tuna, w/ bean sprout, cucumber, chive, coriander, chilli & citrus salad, teriyaki sauce, wasabi & sun dried tomato aioli

Suggestion: Canti Prosecco DOC, Veneto Italy



(p) = Contains Pork (n) = Contains Nuts (a) = Contains Alcohol (df) Dairy Free

(v) = Vegetarian (vo) = Vegetarian Optional (gf) Gluten Free (go) Gluten Free Optional

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salads

Entrée / Main

9

Traditional Caesar Salad (p, vo, go, n)

16 / 20

Cos lettuce, crispy bacon, anchovy, soft poached egg, shredded parmesan & pesto croutons

9

+Cajun Chicken

20 / 24

+Sautéed Prawns

25 / 29

10

Suggestion: Vavasour 'The Pass' Pinot Gris, Gisbourne

10

Poached Pear (v, gf, n, a)

18 / 24

Danish Danablu cheese & avocado salad w/ mixed leaves, walnut praline, sundried tomato, beetroot & red wine essence

+Duck Breast

29 / 37

Suggestion: Fickle Mistress Pinot Noir, Central Otago

16

Lamb Fattoush (go, vo, n, dfo)

23 / 28

Spiced lamb salad, roast capsicum, kalamata olive, cherry tomato, red onion, baby beetroot, feta, baby leaves, lemon olive oil, tzatziki & pesto pita crisps

22

Suggestion: Two Tracks Pinot Gris, Marlborough

26

Warm Calamari Salad (vo, gf, df)

25 / 29

Roast capsicum, courgette, artichoke, kalamata olives, green beans, cherry tomato, balsamic & sun dried tomato aioli

Suggestion: Wither Hills Sauvignon Blanc, Marlborough

pasta

27

Pad Thai (vo, n, a)

25

Stir fry rice noodle, tofu, egg, carrot, garlic chive & bean sprouts w/ crushed roasted peanut, dried shrimp, lemon, dried chilli & palm sugar tamarind sauce

27

+Grilled Chicken

27

+Sautéed Prawns

32

Suggestion: Man O War "Pinque" Rose, Waiheke Island

26

Saffron Tagliatelle (v, a)

26

Roast pumpkin, broccoli, almond, cherry tomato, feta & wok toasted chilli oil

Suggestion: Te Mata Estate Syrah, Hawkes Bay

29

Lamb Gnocchi Puttanesca (vo, a)

29

Kumara gnocchi, lamb, tomato & herb bolognese w/ capers, olives, anchovies & shaved parmesan

Suggestion: Vavasour 'The Pass' Pinot Gris, Gisbourne

29

Manuka Smoked Chicken Penne Pasta (vo, p, n, a)

29

Spanish chorizo, streaky bacon, sun dried tomato, mushroom & basil pesto cream

Suggestion: Corbans Homestead Merlot, Hawkes Bay

dinner.

mains

<i>Fish & Chips</i> (df) Fresh market fish & home cut chips w/ prawn twisters, charred lemon & garden salad	
<i>Steinlager Classic Beer Batter</i> (a)	29
<i>Spiced Salt & Pepper Batter</i>	29
<i>Pan fried, Grilled or Steamed</i>	32
<i>Suggestion: Trinity Hill Sauvignon Blanc, Hawkes Bay</i>	
<i>Tofu Duo</i> (v, go, n) Tofu steak w/ stir-fried baby vegetables, Salt & pepper tofu w/ roast garlic & spring onion, Stir fried bok choy w/ wild mushroom, bean sprouts, goji berry & oyster sauce	29
<i>Suggestion: Morton Estate White Label Pinot Noir, Marlborough</i>	
<i>Roast Pork Belly</i> (p, gf, a) Crisp fried mushroom, cauliflower puree, baby vegetables, pea mash, spiced apple compote & star aniseed jus	35
<i>Suggestion: Carrick Unravelled Pinot Noir, Bannockburn</i>	
<i>Goong Pad Sataw</i> (df, gf) Stir fried tiger prawn & sataw beans w/ Thai red curry, turmeric, lemongrass, kaffir lime leaves, shrimp paste & steamed jasmine rice	35
<i>Suggestion: Mt Difficulty Roaring Med Riesling, Central Otago</i>	
<i>Braised Canterbury Lamb Shank</i> (gf, df, a) Baby vegetables, sweet pea & cauliflower puree w/ beetroot & rosemary jus	35
<i>Suggestion: Angus the Bull Cabernet Sauvignon, Coonawarra Australia</i>	
<i>Duck Duo</i> (gf, a) Confit & caramelised duck, kumara, roast vine tomato, mandarin, baby vegetables, balsamic essence, game jus & saffron aioli	39
<i>Suggestion: Bass Reserve Shiraz, Langhorn Creek Australia</i>	

vapor grill

We are proud to serve and stand by locally produced New Zealand prime Angus beef, Canterbury lamb and poultry all sourced from Halal approved suppliers. We assure the finest quality product chosen for your enjoyment and dining experience.

<i>200g Chicken Breast</i>	32	<i>200g Canterbury Lamb Rump</i>	36
<i>200g Yellow Fin Tuna</i>	36	<i>200g South Island Salmon Fillet</i>	36
<i>300g Prime Sirloin</i>	38	<i>250g Prime Ribeye</i>	39
<i>200g Prime Eye Fillet</i>	39	<i>200g Canterbury Lamb Rack</i>	42

All vapor grill mains are served with the following sides:

Kumara Mash | Bok Choy | Roast Vine Tomato | Garlic Butter or Anchovy Butter

And your choice of sauce:

<i>Green Peppercorn Sauce</i> (a, gf, df)	<i>Johnny Walker Mushroom Jus</i> (a, gf, df)
<i>Red Wine Jus</i> (a, gf, df)	<i>Ginger, Soy & Garlic Cream</i> (v)
<i>Candied Orange Soy Essence</i> (v)	<i>Sauce Napolitana</i> (v, gf, df)
<i>Wasabi Mayo</i> (v, gf)	<i>Hollandaise Sauce</i> (v, gf)

sides

<i>Seasonal Garden Salad</i> (v, df, gf)	8
<i>Asian Greens Fish & oyster sauce</i> (v, gf, df)	8
<i>Steamed Seasonal Vegetables</i> (v, df, gf)	8
<i>Kumara Mash</i> (v, gf)	8
<i>Creamy Garlic Mash</i> (v, gf)	8
<i>Steamed Jasmine Rice</i> (v, df, gf)	8
<i>Roast Baby Potatoes Smoked garlic & rosemary</i> (v, gf, df)	8
<i>Home Cut Chips Garlic aioli</i> (v)	8
<i>Wedges Sour cream & sweet chilli sauce</i> (v)	12
<i>Manuka Smoked Chicken & Shrimp Fried Rice Shaved bonito</i> (vo, dfo, go)	12



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