

dinner.

from the bakery

<i>Cheesy Herb & Garlic Baguette</i> (v)	8
Roast capsicum, tomato & onion fondue	
<i>Pizza Bread</i> (v, go)	*8
Cheesy garlic, herb & parmesan	
<i>Pizza Bread</i> (p, vo, go)	*10
Bacon, brie & banana w/ plum sauce	
<i>Chargrilled Pita Bread</i> (v)	9
Baba ganoush & sundried tomato hummus	

starters

<i>Sweet Potato, Spinach & Blue Cheese Soup</i> (v, gf)	14
<i>Chicken & Prawn Laksa</i> (vo, go)	21
Spicy curry coconut broth w/ egg noodle, bok choy, tofu puff, boiled egg, lemon grass, coriander, chilli, spring onion & bean sprouts	
Suggestion: Matawhero Gewürztraminer, Gisborne	
<i>Kumara, Feta & Spinach Tarts</i> (v)	21
Tuscan tomato sauce & paprika sour cream	
Suggestion: Trinity Hill Merlot, Hawkes Bay	

<i>Poke (Po-kay)</i> (df)	Entrée / Main
Soy & sesame marinated fish w/ wasabi scented rice, red onion, coriander, sliced garlic, lemon, radish, cucumber, avocado, spring onion & tomato	
<i>Tuna</i>	26 / 34
<i>Salmon</i>	26 / 34
<i>Duo of Salmon & Tuna</i>	29 / 36
Suggestion: Te Hana Reserve Cuvee NV, Gisborne	
<i>Braised Duck Confit</i>	26
Sundried tomato & forest mushrooms served in a sweet potato gnocchi bun w/ Gai lan & oyster-soy dressing	
Suggestion: Te Mata Gamay Noir, Hawkes Bay	



(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

<i>Traditional Caesar Salad</i> (p, vo, go, n)	16 / 20	Entrée / Main
Cos lettuce, crispy bacon, anchovy, soft poached egg, shredded parmesan & pesto croutons		
+ <i>Cajun Chicken</i> (p, vo, go, n)	20 / 24	
+ <i>Sautéed Prawns</i> (p, vo, go, n)	25 / 29	
Suggestion: Huntaway Reserve Chardonnay, Gisborne		
<i>Poached Pear, Danish Danablu Cheese & Avocado Salad</i> (v, gf, n, a)	18 / 24	
Mixed leaves, walnut praline, sundried tomato beetroot & red wine essence		
+ <i>Duck Breast</i>	29 / 37	
Suggestion: Pikes Traditionelle Riesling, Clare Valley		
<i>Lamb Fattoush</i> (go, n)	23 / 28	
Spiced lamb salad, roast capsicum, kalamata olives, cherry tomato, red onion, baby beetroot, feta, mixed baby leaves, lemon olive oil, tzatziki & pesto pita crisps		
Suggestion: Morton Estate White Label Pinot Noir, Marlborough		
<i>Warm Calamari Salad</i> (vo, gf, df)	25 / 29	
Roast capsicum, courgette, artichoke, kalamata olives, green beans, cherry tomato, balsamic & lemon olive oil		
Suggestion: The Ned Pinot Gris, Marlborough		

pasta

<i>Pad Thai</i> (v, n)	22
Stir fry rice noodle, tofu, egg, carrot, garlic chive & bean sprouts w/ crushed roasted peanut, lemon, dried chilli, palm sugar & tamarind sauce	
+ <i>Grilled Chicken</i>	26
+ <i>Sautéed Prawn & Scallop</i>	32
Suggestion: Pikes Traditionelle Riesling, Clare Valley	
<i>Peri Peri Chicken Tagliatelle</i> (vo, p)	26
Spanish chorizo, kalamata olive, mushroom & sun blessed tomato cream	
Suggestion: Kopiko Bay Merlot, Marlborough	
<i>Gnocchi Puttanesca</i> (v)	24
Kumara gnocchi in a rich tomato herb sauce w/ anchovies, capers, kalamata olives & shaved parmesan	
+ <i>Grilled Chicken</i>	26
+ <i>Sautéed Lamb</i>	29
Suggestion: Tempus Two Silver Series Shiraz, Hunter Valley	
<i>Prawn, Calamari, Mussel & Spanish Chorizo Paella</i> (vo, df, gf)	29
Roast capsicum, saffron & smoked paprika Tuscan tomato jus	
Suggestion: Matawhero Gewürztraminer, Gisborne	

dinner.

mains

Fish & Chips

Market fish & home cut chips w/ chilli prawn, charred lemon & sun dried tomato, green bean, pumpkin & feta tabbouleh

Beer Battered (a)

Pan Fried, Grilled or Steamed

Suggestion: Trinity Hill Chardonnay, Hawkes Bay

27

Butternut Curry (v, go, n)

Cumin scented butternut, spinach & eggplant curry, w/ roti paratha, crushed roasted peanut, steamed jasmine rice & riata

Suggestion: Man-O-War Estate Sauvignon Blanc, Waiheke Island

29

Roast Pork Belly (p, gf)

Crisp fried mushroom, cauliflower puree, green beans, pea mash, spiced apple & star aniseed jus

Suggestion: Gibbston Valley Gold River Pinot Noir, Central Otago

32

Coconut Prawn Curry (df, gf)

Thai red coconut curry w/ turmeric, shrimp paste, prawn cutlets, steamed jasmine rice & sliced cucumber

Suggestion: The Ned Sauvignon Blanc, Marlborough

32

Braised Canterbury Lamb Shank (gf)

Baby vegetables, sweet pea & cauliflower puree w/ beetroot & rosemary jus

Suggestion: St Hallet Gamekeeper Reserve Shiraz, Barossa Valley

35

OP Rib (serves 2) (a, gf)

Approx. 700g prime beef scotch served on the bone w/ kumara mash, bok choy, roast vine tomato & Jack Daniels mushroom sauce

Suggestion: Penfolds Bin 9 Cabernet Sauvignon, South Australia

69

vapor grill

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

200g Chicken Breast

32

200g Canterbury Lamb Rump

34

200g Yellow Fin Tuna

35

200g South Island Salmon Fillet

35

300g Prime Sirloin

36

250g Prime Scotch Fillet

38

200g Prime Eye Fillet

39

200g Canterbury Lamb Rack

39

All vapor grill mains are served with the following sides:

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

And your choice of sauce:

Green Peppercorn Sauce (a, gf)

Johnny Walker Mushroom (a, gf, df)

Red Wine Jus (a, gf, df)

Ginger, Soy & Garlic Cream (v)

Candied Orange Soy Essence (v)

Sauce Napolitana (v, gf)

Wasabi Mayo (v, gf)

Hollandaise Sauce (v, gf)

sides

Seasonal Garden Salad (v, df, gf)

7

Asian Greens Fish & oyster sauce (v, gf, df)

7

Steamed Seasonal Vegetables (v, df, gf)

7

Kumara Mash (v, gf)

7

Creamy Garlic Mash (v, gf)

7

Steamed Jasmine Rice (v, df, gf)

7

Roast Baby Potatoes Smoked garlic & rosemary (v, gf, df)

7

Home Cut Chips Garlic aioli (v)

7

Kumara Chips Garlic aioli (v)

12

Wedges Sour cream & sweet chilli sauce (v)

12

Manuka Smoked Chicken & Shrimp Fried Rice Shaved bonito (vo, df, gf)

12



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