

# CLEARWATER DINNER MENU

## Entrees

<b>Ciabatta</b>	\$12.00
Warm ciabatta slices with beurre noisette	
<b>Chai Cured Salmon</b>	\$16.00
Horseradish cream, beetroot, pickled cucumber, lemon, caper berries (GF)	
<b>Pork Belly Bites</b>	\$14.00
Spiced plum sauce, pickled onion, bramley apple, micro herbs (GF)	
<b>Soup of the day</b>	\$12.00
Accompanied with grilled focaccia and butter (GFA)	
<b>Duck Liver Pate</b>	\$15.00
Caper berries, caramelised onion & cranberry chutney & toasted rye (GFA)	
<b>Beef Tartare</b>	\$18.00
Shallots, gherkin, capers, Dijon, egg served with crostini (GF/DF)	
<b>Torched Chevre</b>	\$18.00
Vodka infused nashi pears, beetroot powder, balsamic glaze, chilli nut crumb (GF)	

## Mains

<b>Grilled Rib eye</b>	\$36.00
Kumara gratin, parsnip puree, bacon wrapped asparagus, green peppercorn sauce (GF)	
<b>Confit Duck Leg</b>	\$38.00
Cannellini beans & chorizo cassoulet, orange edamame, confit garlic crispy sage (GF)	
<b>Venison Denver Leg</b>	\$39.00
Confit yams, broccolini, baby carrots, juniper berry, masala cherry jus (GF/DF)	
<b>Pistachio Crusted Lamb Rump</b>	\$39.00
Celeriac puree, vine tomatoes, pickled cauliflower, confit carrots, chimichurr (GF/DF)	
<b>Market Fish</b>	\$34.00
Forest mushroom risotto, miso butter, squid ink tapioca tuile, micro greens (GF)	
<b>Agria Gnocchi</b>	\$30.00
Pumpkin puree, pesto, baby carrots, parmesan, toasted almonds	

## Sides

Chips with truffle oil & parmesan	\$4.50	Roasted root vegetables	\$5.00
Steamed vegetables with garlic butter	\$5.00	Agria parsley mash	\$5.00
Baked cauliflower in cheese sauce	\$5.50	Garden salad	\$5.00



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## Desserts

<b>Coffee Semifreddo</b>	\$14.00
Espresso infused frozen dessert served with peanut butter cream & chocolate soil	
<b>Affogato</b>	\$16.00
With your choice of liqueur Baileys, Kahlua, Frangelico, Jameson's	
<b>Candied Ginger &amp; Vanilla Brulee</b>	\$12.00
With homemade biscotti	
<b>Baked Stone Fruit</b>	\$14.00
Spiced nut crumb, vanilla mascarpone, honeycomb	
<b>Dark Chocolate &amp; Orange Mousse</b>	\$12.00
Amaretto cream, almond praline	
<b>New Zealand Cheese Board for 1 or 2 people</b>	\$14.00/ \$20.00
With condiments, crackers, fresh fruit	

