



Dinner Menu

ENTREES

	Seafood Chowder <i>Served with homemade bread</i>	\$15.00
GFA	Selection of Homemade Breads <i>Served with a selection of dips</i>	\$10.00
GF	Portobello Mushrooms <i>stuffed with salmon and cream cheese served with petite salad</i>	\$15.00
GF/DF	Pan Seared Duck Breast <i>Potato rosti, orange syrup</i>	\$15.00
	Garlic Loaf With Sweet Chilli	\$10.00
	Southern Fried Chicken with Chipotle Aioli	\$11.00

MAINS

GF	Rack of Lamb <i>Potato, Bacon and Feta Croquettes, Winter Vegetables, Red Wine Jus</i>	\$34.00
GFA	Wild Venison Burger <i>Streaky Bacon, Lettuce, Tomato, Cranberry Sauce and fries</i>	\$22.00
GF	Cardrona Merino Lamb Shanks choose between 1 or 2 shanks <i>Thai Winter Vegetable Yellow Curry, Jasmine Rice</i>	\$28.00/ \$32.00
GF/DF	Black Forest Eye Fillet <i>Chocolate soil, Dried Blackberries, Cherry Tomatoes, Grilled Baby Corn, Turned Kumara and Liquorice jus</i>	\$36.00
GF/DF	Aoraki Salmon Fillet <i>Mediterranean Tomato Sauce, Vegetable Rosti and Winter Greens</i>	\$32.00
V/GF	Roast Vegetable and Blue Cheese Tart <i>With Petite Salad and Chow Chow</i>	\$26.00



DESSERTS

Tartufo \$15.00
Dark chocolate ice cream rolled in toasted hazelnuts, covered by a chocolate dome, hot salted caramel sauce

Sticky Date Pudding \$12.00
With Butterscotch sauce, Hokey Pokey ice-cream

Warm Apple and Rhubarb Crumble \$12.00
With Irish cream ice-cream

GFA **Red Wine Poached Pear** \$12.00
Vanilla Mascarpone and Almond Biscotti

GF/DF **Trio of Sorbet's** \$12.00
flavours change each day

GFA **New Zealand Cheese Board for 1 or 2 people** \$12.00
With condiments, crackers, fresh fruit \$18.50

LIQUOR COFFEES AND HOT CHOCOLATES \$13.50

COFFEES *Soya: add 50c Syrups (caramel, hazelnut, vanilla): add 50c*

Espresso \$4.00

Long Black \$4.00

Americano \$4.00

Macchiato \$4.50

Flat White \$5.00

Latte \$5.00

Cappuccino \$5.00

Mocha \$5.50

Hot Chocolate \$5.50

Fluffy \$1.50

Chai Latte \$5.50

Pot of Tea \$4.50