

## Dinner Menu

### Mains

#### **Pan Seared Ora King Salmon**

with Russian potato salad, baked asparagus, rocket & macadamia nut pesto, finished with a lemon & mint yoghurt sauce \$34 GF

#### **Canterbury Grass-Fed Angus Beef Fillet**

Seasonal baby vegetables, smoked kumara mash, Marlborough black garlic butter & finished with peppercorn jus \$36 GF

#### **New Zealand Lamb Roulade**

Rolled leg lamb on bacon, filled with field mushrooms and shallots, served with minted peas & Moroccan rice, finished with tangy yoghurt sauce & jus \$34 GF

#### **Market Fish of the Day**

served with wilted spring greens, white truffle mash potatoes and lime butter sauce  
\$33 GF

#### **Twice Cooked Free-Range Pork Belly**

with roasted baby leeks, glazed apples, smooth mash potatoes with truffle oil & wholegrain mustard jus \$32 GF

#### **Steamed Marlborough Green Lip Mussels**

in white wine & served on creamy garlic & thyme sauce, fresh parsley & toasted bread  
\$28 GF

#### **Risotto of the Day**

\$28 VEG/GF

### Sides

**Sautéed Green Beans** with Cranky Goat Cheese GF/DF Available

**Green Salad** with house dressing GF/DF/VEG

**Chunky Fries** with aioli GF/DF/VEG

All \$8 each

\*\* Please advise your wait staff of any allergies or special dietary requirements you may have, as we will gladly do our best to accommodate these. 10% surcharge on Public Holidays