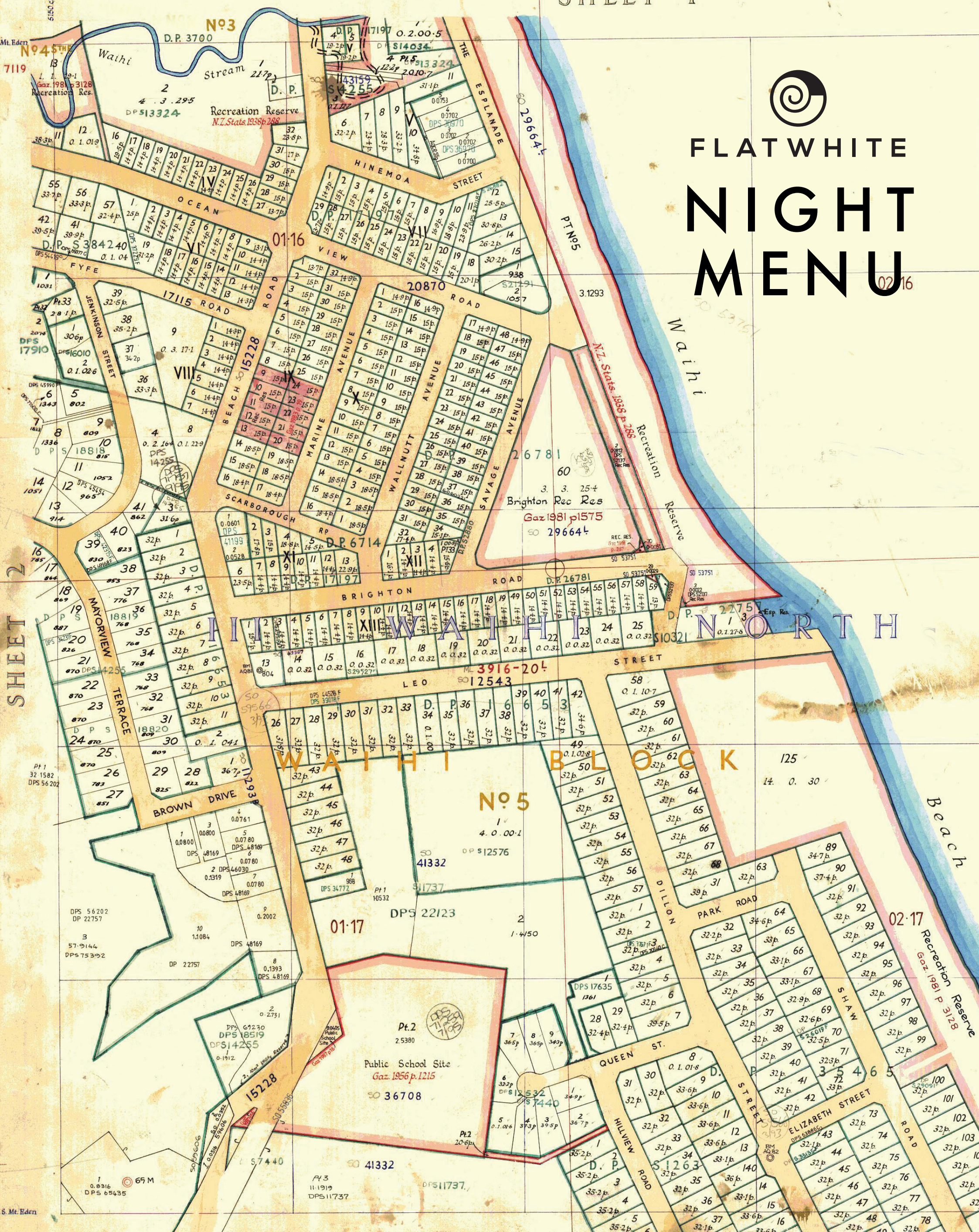




# FLATWHITE NIGHT MENU



SHEET 2

Drawn by: P Ide Sept 1958  
Examined by: A.S.J. 8/10/58



# NIGHT MENU

## STARTERS

<b>Garlic &amp; parmesan baguette</b>	9.00
<b>Steamed pork buns</b> - hoisin glazed slow cooked pork belly/ pickled cucumber	17.50
<b>Salt and Pepper squid</b> w/lime mayo (d/f option)	18.50
<b>Salmon Nori roll</b> - wasabi cream cheese/miso sesame mayo /crisp vegetables/teriyaki sauce	18.90
<b>Shared Platter</b> - smoked salmon/continental meats/prawn twisters/spring rolls/samosas/grilled bread/chutney/relish/smoked fish mousse/grilled mussel/antipasti	47.50
<b>Duck parfait</b> - red wine jelly glazed duck parfait/grilled ciabatta/caramelised onion jam (g/f option)	18.00
<b>Seafood chowder</b> - mussels/fish/scallops/prawns/grilled ciabatta/potato in dill scented creamy soup (g/f option)	16.50
<b>Prawn Salad</b> - poached prawns/edamame bean, mung bean and daikon salad/wasabi scented avocado puree/miso vinaigrette/wasabi peas (g/f, d/f option)	18.00
<b>Tomato bocconcini salad</b> - marinated tomato compote/crisp polenta/basil oil (g/f, d/f option)	17.00
<b>Parmesan Polenta crisps</b> - crisp polenta chips/shaved parmesan/napoli sauce (g/f option)	16.00

## MAINS

<b>Fish of the day</b> - see our wait staff for chef's creation	35.00
<b>200g Eye fillet steak</b> - w/petit beef cheek pie, and a choice of - creamy mushroom, blue cheese, green peppercorn, red wine jus (g/f, d/f option)	39.90
<b>300g ribeye steak</b> w/ a choice of - creamy mushroom, blue cheese, green peppercorn, red wine jus (g/f, d/f option)	38.00
<b>Prosciutto wrapped chicken breast</b> w/ creamy lemon thyme sauce (g/f, d/f option)	32.00
<b>Confit duck leg</b> - w/duck spring roll and spicy orange scented jus (g/f, d/f option)	37.00
<b>Seared lamb loin</b> - w/lamb shoulder croquette/mint jus	38.50

*All of the above main dishes come with seasonal veg and potato of the day*

<b>Ora King Salmon</b> - Moroccan spiced grains/figs/tomato gel/chilli Verdi/saffron & garlic labneh	36.00
<b>Falafel salad</b> - crisp salad greens/roasted red onion/hummus/fig/capsicum/plum dressing/mint yoghurt (g/f, d/f, vegan options)	23.50
<b>Spanish spiced chicken salad</b> - cold spiced chicken/cos lettuce/capsicum/anchovies/croutons/ Spanish mayonnaise	24.50
<b>Vegetarian fettucine</b> - green chilli/baby spinach/tomato compote/saffron labneh/fried capers	24.00
<b>Fish and chips</b> - tempura battered fish/fries/tartare/lemon (g/f option)	26.50

## PIZZA *GF base option \$3, surcharge for half/half pizza \$3 (no kai Moana halves)*

<b>ALOHA</b> champagne ham/cheese/pineapple	21.90
<b>EAST MEETS WEST</b> tandoori lamb/hummus/red onion/feta & mint yoghurt	25.00
<b>ESPANOL</b> chorizo/roasted red capsicum/chicken/caramelised onion jam /smoked paprika	23.00
<b>MEATLOVERS</b> chorizo/beef/ham/chicken/smoked bbq sauce	25.50
<b>SWIMMING UPSTREAM</b> smoked salmon/capers/red onion/dill cream cheese	23.50
<b>MED OUT</b> aubergine/red pepper/olives/roasted kumara & pumpkin/haloumi /pine nuts/aioli (V)	22.90
<b>FUN GUY</b> trio of mushrooms/prosciutto/roquette/mozzarella	24.50
<b>KAIMOANA</b> prawn/scallop/mussels/fish/dill cream cheese base w/mozzarella	25.50

## BURGERS *All burgers served with flatwhite fries & aioli. Gluten free burgers \$3 surcharge*

<b>BEEF</b> 180gram burger patty/cheese/tomato/bacon/free range egg/lettuce/caramelised onion/beetroot relish/aioli (g/f option)	23.00
<b>FISH</b> battered fish/lettuce/tomato/pickled cucumber/tartare/lime mayo (g/f option)	22.50
<b>CHICKEN</b> crumbed chicken/leg ham/brie/tomato/lettuce/mango & peach chutney (g/f option)	21.50
<b>VEGETARIAN</b> chickpea, lentil & black bean patty/pickled cucumber/tomato relish/hummus/tomato/lettuce/mint yoghurt (g/f, d/f, vegan option)	20.50

## ON THE SIDE

Large bowl steak fries w/aioli 9.50, potato side \$8, seasonal vegetables \$8.50, side fries \$4.50, aioli \$2, extra sauces \$4, side salad \$8.00

## WINE LIST

CHAMPAGNE/SPARKLING	GLASS	BOTTLE
Bandini Prosecco NV ~ Treviso, Italy	\$9.5	\$39
Louis Bouillot Perle de Vigne NV Grand Reserve ~ Burgundy, France	\$10	\$43
Nautilus Estate Cuvee NV ~ Marlborough	\$13	\$56
Laurent Perrier NV Brut Champagne ~ Tours-sur-Marne, France		\$95
<b>AROMATICS</b>		
Clearview Estate 'Black Reef Blush' Rose ~ Hawke's Bay	\$9.5	\$39
Mahi Rose ~ Marlborough	\$10	\$42
Johanneshof Pinot Noir Rose ~ Marlborough	\$11	\$44
Dr Loosen Riesling ~ Mosel, Germany	\$10	\$42
Johanneshof Gewürztraminer ~ Marlborough	\$13	\$56
Sileni Estates 'Advocate' Albarino ~ Hawke's Bay	\$10	\$43
Leveret Estate Viognier ~ Hawke's Bay	\$9.5	\$39
Marc Bredif Vouvray ~ Loire Valley, France	\$12	\$52
<b>PINOT GRIS</b>		
Catalina Sounds Pinot Gris ~ Marlborough	\$9.5	\$39
Te Mania Pinot Gris ~ Nelson	\$10	\$44
Odyssey Pinot Gris ~ Marlborough	\$11	\$45
<b>SAUVIGNON BLANC</b>		
Auntsfield Sauvignon Blanc ~ Marlborough	\$9.50	\$39
Mahi Sauvignon Blanc ~ Marlborough	\$11	\$43
Misha's Vineyard 'The Starlet' Sauvignon Blanc ~ Central Otago	\$12	\$51
Dog Point Sauvignon Blanc ~ Marlborough	\$13	\$53
<b>CHARDONNAY</b>		
TW Estate Chardonnay ~ Gisborne	\$9.50	\$39
Fat Bastard Chardonnay ~ California, USA	\$10	\$42
St Clair 'Block 10 Twin Hills' Chardonnay ~ Marlborough	\$13	\$55
Black Barn Barrel Ferment Chardonnay ~ Hawke's Bay	\$14	\$62
<b>PINOT NOIR</b>		
Homer Pinot Noir ~ Marlborough	\$9.50	\$39
Cottier Estate Pinot Noir ~ Gladstone	\$12	\$52
Mt Beautiful Pinot Noir ~ North Canterbury	\$13	\$54
Nanny Goat Vineyard Pinot Noir ~ Central Otago	\$15	\$63
<b>RED VARIETALS</b>		
Pablo Claro Tempranillo ~ Vino de la Tierra Castilla, Spain	\$9.50	\$39
Big Bunch Merlot ~ Hawke's Bay	\$9.50	\$39
Sileni Estate 'Triangle' Merlot ~ Hawke's Bay	\$11	\$45
MenhirSalento N° Zero Negroamaro ~ Puglia, Italy	\$11	\$45
Obsidian Estate Merlot Cabernet Sauvignon ~ Waiheke Island	\$13	\$54
Mojo Cabernet Sauvignon ~ Coonawarra, Australia	\$10	\$40
D'Arenberg 'Love Grass' Shiraz ~ McLaren Vale, Australia	\$10	\$42
Clearview 'Cape Kidnappers' Syrah ~ Hawke's Bay	\$12	\$50
Langmeil 'Three Gardens' Shiraz, Mataro, Grenache ~ Barossa, Australia	\$13	\$55

Please ask to see our cellar list for more fantastic wines

