

# NIGHT MENU

## STARTERS

GARLIC AND PARMESAN BAGUETTE	9.90
SALT AND PEPPER CALAMARI lime mayo/petite salad/lemon wedge	18.00
SEAFOOD CHOWDER mussels/fish/scallops/prawns/grilled ciabatta/ potato & dill creamy soup (g/f option) or main size	18.50 25.00
CAJUN BEEF FILO PARCEL Cajun rubbed beef ribbons/rosemary/mascarpone/roasted hazelnut/chipotle aioli/petit salad	18.50
DUCK SPRING ROLLS w/nuoc cham dipping sauce	16.50
PARMESAN POLENTA CRISPS crisp polenta chips/shaved parmesan/Napoli sauce (g/f option)	16.00

### GREAT FOR SHARING

FLATWHITE YAKITORI SKEWER JERK CHICKEN - Jamaican spiced chicken/bean paste/ mango roquette salsa (d/f & g/f option)	15.00
LAMB KOFTA - Spiced lamb mince/plum sauce/hummus/mint yoghurt	17.00
SALMON - za'atar seasoned salmon/mint yoghurt/hummus (d/f & g/f option)	18.50
STEAMED PORK BUNS hoisin glazed slow cooked pork belly/pickled cucumber	19.00
FLATWHITE TACOS FISH Cajun spiced crusted fish goujons/slaw/dill cream/chipotle aioli	19.50
CHICKEN battered chicken/orange chilli glaze/slaw/sesame miso mayo	18.50
VEGETABLE spiced potato croquette/mango roquette salsa/vegan cheese/slaw/vegan aioli (d/f vegan option)	17.50

## MAINS

BEACH WELLINGTON beef fillet/blue cheese/mushroom/pastry/jus	39.50
RIBEYE STEAK w/ a choice of sauce - creamy mushroom/blue cheese/ green peppercorn/red wine jus (g/f, d/f option)	39.00
CONFIT DUCK LEG w/duck spring roll/spicy orange scented jus (g/f, d/f option)	38.00
CHICKEN BREAST prosciutto wrapped chicken breast/chicken mousse/creamy lemon thyme sauce (g/f option)	32.00
MOROCCAN SPICED SEARED LAMB LOIN w/pulled lamb empanada/harissa yoghurt/jus (g/f, d/f option)	37.50

### ALL THE ABOVE MAIN DISHES COME WITH SEASONAL VEG AND POTATO OF THE DAY

FISH OF THE DAY see our wait staff for chef's creation	37.00
MOUNT COOK ALPINE SALMON dukkha crust/wilted greens/pomegranate tomato vinaigrette/Moroccan grains/mint yoghurt (g/f, d/f option)	36.00
FISH AND CHIPS tempura battered fish/fries/tartare/lemon (g/f option)	25.90
PENNE ARRABIATA hot spicy tomato sauce/spinach/penne pasta/chorizo/mozzarella/ parmesan crisp	22.50
WARM ROAST PUMPKIN SALAD baby spinach/grilled haloumi/candied walnut/parsnip chips (g/f, d/f options) Add chicken 24.00 / Add salmon 27.00	from 20.00
SUPER GRAIN SALAD quinoa/goats cheese/baby spinach/cucumber/roasted red onion/ red peppers/tortilla crisps/candied almond/balsamic dressing Add chicken 24.00 / Add salmon 27.00 (g/f, d/f options)	from 20.00

## PIZZA GF base option \$3 / surcharge for half/half pizza \$3 / Vegan cheese available \$3

ALOHA champagne ham/mozzarella/pineapple	21.50
HOISIN DUCK confit pulled duck/hoisin/haloumi/spring onion/harissa yoghurt/chilli salt	26.50
SMOKED CHICKEN smoked chicken/brie/pine nuts/cranberry sauce	23.50
MEATLOVERS beef/ham/chicken/smoked BBQ sauce	26.50
ROAST BEEF roasted beef/caramelised onion/blue cheese/micro cress/ béarnaise sauce	25.50
CAJUN PRAWN grilled spiced prawns/red peppers/spring onion/dill cream/ chipotle aioli	26.50
FUN GUY trio of mushrooms/rocket/mozzarella	23.50
KAI MOANA tomato base/prawn/scallop/mussel/fish/dill cream cheese/mozzarella	26.50
VEGETARIAN onion jam/spring onion/red pepper/haloumi/pine nuts/chilli salt/vegan aioli	24.50

## BURGERS All burgers served with Flatwhite fries & aioli / GF burgers \$3 extra

BEEF 150gram burger patty/cheese/tomato/bacon/free range egg/lettuce/caramelised onion/beetroot relish/aioli (g/f option)	23.50
FISH battered fish/lettuce/tomato/pickled cucumber/tartare/lime mayo (g/f option)	22.50
SATAY CHICKEN grilled spiced chicken breast/Asian style slaw/lime mayo/satay sauce (g/f option)	21.50
VEGETARIAN chickpea, lentil & black bean patty/pickled cucumber/tomato relish/ hummus/tomato/lettuce/vegan aioli (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	GLS	BTL
Bandini Prosecco NV ~ Treviso, Italy	\$11	\$44
Louis Bouillot Perle de Vigne NV Grand Reserve ~ Burgundy, France	\$14	\$59
Nautilus Estate Vintage Rose NV ~ Marlborough		\$75
Laurent Perrier NV Brut Champagne ~ Tours-sur-Marne, France	200ml 750ml	\$30 \$115

## AROMATICS

Clearview Estate 'Black Reef Blush' Rose ~ Hawke's Bay	\$13	\$49
Johanneshof Pinot Noir Rose ~ Marlborough	\$14	\$52
Double Corner Dry Riesling ~ Waipara	\$11	\$42
Johanneshof Gewürztraminer ~ Marlborough	\$14	\$65
Leveret Estate Viognier ~ Hawke's Bay	\$12	\$44

## PINOT GRIS

Palliser Estate Pencarrow ~ Martinborough	\$12	\$46
Catalina Sounds ~ Marlborough	\$13	\$49
Te Mania ~ Nelson (Vegan)	\$14	\$52

## SAUVIGNON BLANC

Hunky Dory ~ Marlborough	\$12	\$44
Auntsfield ~ Marlborough	\$13	\$49
Spy Valley ~ Marlborough	\$13	\$49
Amisfield ~ Central Otago	\$14	\$54

## CHARDONNAY

TW Estate ~ Gisborne	\$12	\$44
Fat Bastard ~ California, USA	\$13	\$49
Vasse Felix Filius ~ WA	\$14	\$56
Sound of White ~ Marlborough	\$15	\$64
Huia ~ Marlborough (Certified Organic)		\$75

## PINOT NOIR

Homer ~ Marlborough (Certified Organic)	\$12	\$44
Mt Beautiful ~ North Canterbury	\$15	\$59
Lake Hayes ~ Central Otago	\$16	\$68
Super Nanny ~ Central Otago		\$85

## HEAVIER REDS

Radio Boca Tempranillo ~ Spain	\$12	\$44
Theory & Practice Merlot ~ Marlborough	\$13	\$49
Askerne Merlot/Cabernet Franc/ Malbec ~ Hawke's Bay		\$52
Obsidian Estate Vitreous ~ Waiheke Island	\$15	\$62
Mojo Cabernet Sauvignon ~ Coonawarra, Australia	\$12	\$44
Langmeil Three Gardens Cabernet Sauvignon ~ Barossa, Australia		\$65
MenhirSalento N° Zero Negroamaro ~ Puglia, Italy	\$14	\$52
D'Arenberg 'Love Grass' Shiraz ~ McLaren Vale, Australia	\$12	\$48
Clearview 'Cape Kidnappers' Syrah ~ Hawke's Bay	\$14	\$56
Henschke 'Henry Sevens' Shiraz, Grenache, Mataro ~ Barossa, Australia		\$89
Clearview 'Old Olive Block' Cab Sauv, Malbec, Cab Franc, Merlot ~ Hawkes Bay		\$75