

AUTUMN MENU



SMALLER PLATES

HAVLOCK MUSSEL, BACON & POTATO CHOWDER served with artisan bread & creamy butter	\$18.5
FISH & CHIPS 1 piece of deep sea blue cod, tartare sauce & house salad	\$25.5
GNOCCHI KUMARA & HOROPITO bok choy with piquant tomato, thyme & parmesan sauce	\$25.5

MAINS

MARLBOROUGH LAMB SHANK braised in moroccan spices, apricots & tomato	\$32.0
TWICE BAKED AKAROA SALMON three flavoured thai sauce	\$34.0
CANTERBURY DUCK double baked in orange, anis, tamarind, cardamom & spices	\$32.0
SOUTH ISLAND 300G RIBEYE café de paris butter	\$34.0
PORK BELLY slow cooked roasted char sui	\$33.0

all mains will be served with asian greens & duck potatoes or rice

SIDES

GREEN SALAD lettuce, tomato, cucumber & carrot with dressing	\$12.0
STRAIGHT-CUT CHIPS	\$10.0
DUCK FAT ROAST POTATO	\$12.0

DESSERTS

SEA SALT CARAMEL & CHOCOLATE TRUFFLE GF	\$3.0
AFFOGATO espresso coffee, liquor, vanilla bean ice cream, biscotti	\$16.0
APPLE & WILD BERRY with biscotti crumble, caramel sauce & vanilla ice cream	\$18.0
BAKED HONEY COFFEE CHEESECAKE with bitter chocolate sauce	\$16.5
CHEESE SELECTION GF new zealand cheese selection, honey jelly, crackers, nuts	\$25.5

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