

Light Bites

Beef Dripping Candle infused with rosemary and garlic served with toasted ciabatta bread. \$6.50

Oven baked mini garlic bread loaf, with whipped garlic butter. **v** \$7.00

Crisp New Zealand Calamari with harissa, feta cheese, macadamia lime dukkah, mint, micro herbs and squid ink mayonnaise. **GF** \$17.00

Seasonal soup of the day, using the freshest local produce to inspire a daily preparation, served with ciabatta bread. **(GF on request)** \$15.00

South seas chowder, with tender morsels of seafood bound in a thick creamy soup, served with hot and crispy ciabatta bread. \$17.00

Chunky wedges with sour cream and sweet chilli sauce. \$9.00

Bowl of fries. **v** \$7.00

Burger Bar

30-day aged Hereford Beef mince patty burger, with crispy house-cured bacon, pinot onions, Colby cheese, tomato, lettuce, aioli and barbeque sauce on a toasted bun served with fries. \$18.50

Butchers burger, 30-day aged Hereford beef mince patty with crispy house-cured bacon, chorizo sausage, jalapeño onions, smoked cheese, tomato, lettuce, aioli and barbeque sauce on a toasted bun served with fries. \$20.00

Buttermilk fried chicken breast burger, sliced cheese, bacon bits, tomato relish, guacamole, coleslaw, chipotle mayo on a toasted bun served with fries. \$18.00

The black bean, vegetarian burger with black bean patty, harissa mayo, portobello mushroom, pickles, relish, tomato and lettuce on a toasted bun served with fries. **v** \$17.50

Fare Game 100% venison mince burger, with crispy house-cured bacon, blue cheese, beer battered onion rings, tomato, lettuce, aioli and barbeque sauce on a toasted bun served with fries. \$18.50



Light Meals

Tempura battered or pan fried blue cod fillets, served with fries, garden salad and tartare sauce. **(GF/DF on request)**
Small \$26.00
Large \$33.00

Hereford Prime scotch fillet 250g, grilled to your liking with two fried eggs, fries and rich brown gravy. \$31.00

Spaghetti and Chicken Carbonara, sautéed chicken breast and house cured bacon with a creamy onion and white wine sauce, topped with parmesan. \$18.00

Caesar salad, with cos lettuce, anchovies, herb croutons, bacon, parmesan cheese shavings and a soft poached egg, topped with a creamy Caesar dressing. \$17.50

Caesar salad and grilled chicken **(GF on request)** \$21.50

Roast of the day, accompanied with roast vegetables, potatoes and traditional gravy with all the trimmings. **GF** \$27.50

Club house sandwich, three layers of toasted bread with grilled chicken, bacon, fried egg, cheese, tomato, lettuce, mayo and barbeque sauce, served with fries. \$18.50

Jack Daniels bourbon soaked 40-day dry-aged Hereford Prime scotch fillet, with pommes frites, seasonal greens and green peppercorn sauce. \$39.50

South Island Green Lip Mussels in chili vodka bloody Mary sauce, served with fries. **(GF on request)** \$21.00

3 egg omelette, with ham, cheese and tomato, served with fries, garden salad and tomato sauce. **GF** \$15.00

Waitoa Chicken Breast with seared scallops, potato fondant, barbeque corn, celery leaf, slender stems, basil oil, corn shoots and chicken jus. **GF** \$32.50

Mixed southern cheese board, with grapes, dried fruits, nuts, chutney and crackers. **(GF on request)** \$21.00

Mixed platter of battered blue cod, prawn cutlets, salt and pepper squid served with Paprika rouille, squid ink mayonnaise and pommes frites. \$22.00

Desserts

Cannoli

filled with dark chocolate custard, served with Tia Maria cream and cocoa nibs.

Munro Honey and Almond Cake

*with hokey pokey ice cream, toasted almonds flakes, white chocolate and honey comb. **GF***

Pamu Deer Milk Panna Cotta and Mango Coulis

*with pistachio almond biscotti, mango sorbet and white chocolate shards. **GF***

Sorbet and Ice Cream - a selection of New Zealand's finest **GF**

Devils Chocolate Cake

with chocolate textures, fresh seasonal berries and berry coulis.

Mojito Mousse Dome

*with Italian meringue, dark chocolate soil, freeze dried raspberries and lemon sorbet. **GF***

Mixed Southern Cheese Board

*with grapes, dried fruit, nuts, chutney, and crackers **(GF on request)***

Cheese board \$21.00, all other desserts \$15.00

Coffee

Short Black
Long Black
Hot Chocolate
Chai Latte
Flat White
Cappuccino
Mochaccino

Stir Tea

Ask your server for our selection

Liqueur Coffee

Royale - Cognac
Caribbean – Dark Rum
Gaelic – Whisky
Calypso – Tia Maria
Mexican - Kahlua
Orange Blossom - Cointreau
Prince Charles - Drambuie
Roman – Vanilla Galliano
Irish – choice of Baileys or
Jameson's

Digestifs

Glavya - Taken from the Gaelic 'Gle Mhath' meaning very good

Baileys – Irish whiskey and cream-based liqueur

Drambuie – One of Scotland's finest whisky liqueurs

Penfolds Grandfather – Rare tawny 20yr port

Taylors – Tawny and fine ruby port

Dows – Fine ruby port