

## **Sample A La Carte Menu**

Mains start from \$18.50

### **Mains and Entrees**

#### **Soup of the Day**

The Sommelier will advise

#### **Grilled Pita Bread**

served with roast garlic and toasted cumin yoghurt dip

#### **Chicken and Field Mushroom Pate**

homemade pate served with fresh bread and red onion marmalade

#### **Calamari Chips**

strips of calamari coated in fine cornmeal, deep fried and served with cucumber and chilli aioli

#### **Roasted Chicken Breast**

dusted with horopito and served with a mushroom sauce

#### **Goat's Cheese Tart**

with a rocket, sliced almond and Swiss gruyere cheese salad tossed through orange vinaigrette

#### **Mussels**

fresh green shell mussels baked with spinach, garlic, nutmeg and grilled shallots

#### **Steamed White Fish**

served with wilted Asian greens and jalapeno dressing

#### **Soy and Ginger Marinated Tofu**

with green papaya, pickled cucumber, walnut and palm sugar dressing

#### **Prime Canterbury Rib Eye**

served with a red wine and black pepper sauce

#### **Beer Braised Lamb Shank**

with winter root vegetables - a choice of 1 or 2 shanks

#### **Grilled Sea Run Salmon Fillet**

accompanied with fresh wasabi hollandaise

### **Desserts**

#### **Sticky Date Pudding**

served with vanilla whipped cream and a warm kahlua toffee sauce

#### **Chocolate Brownie**

Warmed, with blackberry and currant ice cream

#### **Grilled Banana Split**

served with vanilla ice cream and hot fudge sauce

#### **Puhoi Blue and Mature Brie**

served with caramelised apricots and figs

#### **Pear and Frangipani Tart**

with palm sugar, caramel sauce and green apple sorbet