



DINNER MENU

To start...

Garlic bread	\$10.00	Topped with cheese	\$13.00
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Main dishes

Hereford beef fillet grilled to your liking, with your choice of creamy mushroom & stilton or peppercorn sauce, served on smashed potatoes with seasonal vegetables \$53.00 **GF**

- Extra sauce \$5.00

Unforgettable with a glass of Central Otago Pinot Noir

NZ King salmon fillet topped with duxelles and encased in light puff pastry served with beurre monté sauce and green salad \$46.00

Pairs well with a Chardonnay or Rose

Grilled duck breast with honey and orange sauce served with quinoa, vegetables and green salad \$46.00 **GF, DF**

Your choice of red: Pinot Noir or Merlot

Swiss brown mushroom risotto topped with wilted spinach and shaved parmesan cheese, served with dressed garden salad \$36.00 **GF, V**

Beautiful with a glass of Sauvignon Blanc

Please note: This is a full version of the menu, and not all positions are available every day. The staff will advise you on today's availability before taking your order. Not all ingredients are listed on our menu, if you have a particular food allergy or any foods you prefer not to eat, please discuss with the wait staff. Vegetarian options available upon request.

To finish...

Poached pear \$17.00 **GF (DF available on request)**

Poached in white wine served on crumbled chocolate base with vanilla bean ice-cream

Berry cheesecake \$18.00

Tender mousse-style cheesecake made in-house with locally sourced berries

Trio of ice cream \$16.00 **GF, DF available on request**

Scoops of a tasty trio of Kapiti ice cream flavours

Affogato \$18.00 **GF**

Double shot of Espresso coffee poured over vanilla bean ice-cream - Add a double shot of liqueur of your choice – delicious with Baileys, Frangelico or Kahlua

Cheese Plate (serves one) \$30.00 **GF available on request**

A selection of Whitestone cheeses, local nuts and fruits

If you feel you have eaten enough but still want to relax and enjoy the ambience, then why not order an organic, fair trade coffee and sip on a liqueur, Port or Malt Whisky of your choice, please ask for details of what we have available, or order a liqueur coffee from the list below and feel totally indulgent and contented!!

Liqueur Coffee \$22.00

A double shot of your choice of liqueur, double shot of freshly ground espresso, topped with thick cream and dark chocolate shavings

Irish ~ Irish whisky
Seville ~ Cointreau
French ~ Brandy

Caribbean ~ Dark Rum
Russian ~ Vodka

COFFEES & TEAS

Latte, Mocha (glass) \$6.50
Cappuccino, Flat White (reg/lrg) \$6.00/\$6.50
Long or short black (Decaf available) \$5.00
Hot chocolate (glass) \$6.50
Plunger coffee ~ Regular or decaffeinated \$4.50
English Breakfast \$4.50
A selection of herbal and green teas \$4.50
Alternative milk ~ extra \$1.00

DF ~ Dairy Free **GF** ~ Gluten Free **V** ~ Vegetarian

Dinner service 6 – 8 pm Monday to Saturday, Sunday closed, reservations are essential
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