



## DINNER MENU

### To start...

Garlic bread \$9.00 Topped with cheese \$12.00

### 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 \$49.00 **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 \$40.00

*Pairs well with a Chardonnay or Rose*

Grilled duck breast with port sauce served on top of kumara rosti with a dressed garden salad \$38.00 **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 \$34.00 **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** \$15.00 **GF, DF** available on request

Locally sourced pear poached in white wine served on crumbled chocolate base with vanilla bean ice-cream

**Honey cake** \$15.00

Traditional Central European multi-layered cake made in house with local honey and served with vanilla bean ice cream

**Trio of ice cream** \$15.00 **GF**

Scoops of a tasty trio of Kapiti ice cream flavours

**Affogato** \$17.00 **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) \$28.00 **GF** available on request

A selection of New Zealand cheeses, nuts and local 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**      \$20.00

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 (glass) \$6.50  
Cappuccino, Mochaccino, Flat White \$6.00  
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  
All available with full cream or trim milk  
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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