

**BREAD** 

Our Bread | 9 with olive oil & dukkha

**ENTRÉE** 

Rosemary veloute, New Zealand Scallops | 15

(Wine match: Lawson Dry Hills Sauvignon Blanc | 10)

Fresh fish slider, fresh grilled fish in brioche, aioli | 17

(Wine match: Church Road McDonald Series Chardonnay | 13)

Three cheese tart with mesclun salad | 15

(Wine match: Madam Sass Pinot Noir | 12)

Chicken tenderloin satay, crisp noodle with green cabbage salad |15

(Wine match: Rapaura Springs Reserve Pinot Gris | 12)

Entrée of the moment

(Wine match: Ask our friendly staff)

**MAINS** 

Fresh Market Fish, herb risotto cake, mediterranean salsa with grilled broccoli | 36 (Wine match: Spy Valley Riesling | 11)

Canterbury rump of lamb, Marlborough black garlic & hazelnut farce, jus, kumara roschti with green pea coulis alium vegetables | 37

(Wine match: Grant Burge Barossa Ink Cab/Sauv | 12)

Havoc pork free range tenderloin, Singapore pepper sauce, greens

with a carrot, ginger & pumpkin puree | 37

(Wine match: Fromm La Strada | 14)

Entrerote Café de Paris Classic Swiss, 200grm of aged beef sirloin, butter made with over 20 different ingredients, french fries with seasonal salad | 36

(Wine match: Grant Burge Barossa Ink Shiraz | 12)

Cabbage parcel filled with brown rice, onion & carrot brunoise, tomato sauce, rice noodle salad with peanuts | 31

(Wine match: Lawson Dry Hills Chardonnay | 10)

Pasta of the Moment | 28 (Wine match: Ask our friendly staff)



## **SIDES**

Seasonal wok vegetables | 9

Fries with aioli | 9

Green salad | 9

## **DESSERT**

Crème brulee | 15

Classic crème brulee served with our garnish

(Wine match: Fromm Spatlese | 10)

Mille feuille | 18

Layers of filo pastry, crème patisserie & fresh fruit

(Wine match: Jules Taylor Rose | 11)

Chocolate tart | 16

Orange salad with quenelle of cream

(Wine match: Ruby Port | 11)

Cheese board | 22

Three cheeses with bread & crackers

(Wine match: Kim Crawford Chardonnay | 13)

Hunters Hukapapa Dessert Riesling Bottle | 58

