

DINNER MENU

Available daily from 5pm to 9.30pm

Starters

Garlic Vienna Loaf , served buttered and hot to the table	\$6.50
Bread Selection , selection of Kawa Kawa loaf, Lager bread and Canterbury grain loaf served with manuka oil and onion dip	\$12.50
Seafood Chowder , chorizo sausage and seafood chowder accompanied with a parmesan twist	\$14.50
Soup of the Day , served with warm bread	\$10.50

Entrees

Windsor Soufflé , twice baked Whitestone Windsor blue cheese soufflé	\$15.50
Scallop and Bacon Brochette , served over petit salad and tropical salsa	\$19.00
Chicken Char Sui Salad , marinated chicken and bacon bound in a sweet chilli vinaigrette, served over salad greens and finished with avocado, cherry tomato, feta cheese and crispy noodles	\$22.00
Salmon Niçoise Salad , Hot smoked salmon fillet served with green beans, potato, olive, cherry tomato and egg salad	\$19.00
Buffalo Mozzarella Bruschetta , garlic rubbed croute topped with Italian buffalo mozzarella, tomato and fresh basil, dressed with balsamic and Tuscan olive oil	\$16.50
Thai Beef Salad , medium rare seared spicy beef tossed with glass noodles, salad vegetables and Thai dressing	\$18.00

Mains

Chicken Involtino , thigh of chicken stuffed with spinach, feta and pine nuts, wrapped in streaky bacon, poached then roasted and served over toasted polenta with white wine jus	\$28.50
Pumpkin Falafel , roasted pumpkin falafel served over dressed greens with rosemary and balsamic syrup	\$26.50
Asian Cured Pork Belly , roasted cured pork belly served with wilted bok choy and sticky black rice finished with roasted rhubarb and kaffir lime ginger syrup	\$29.00
Beef Fillet Steak , cooked to your liking, served with a pork pie over creamed potato and finished with red wine jus	\$32.00
Lamb Rack , served pink on du Puy lentil puree with heirloom tomato salad and pomegranate jus	\$31.00
Saffron Dressed Salmon , pan fried salmon fillet served over a lemon and caper risotto and saffron essence	\$30.50
Fish of the Day , today's market fish served with palm sugar dressed glass noodle salad	\$29.50

On The Side

French Fries	\$4.50
Garden Salad	\$5.00
Wedges served with Cheese Fondue	\$6.50
Potato of the Day	\$5.00
Vegetables of the Day	\$5.50

Prices include GST. A 15% surcharge is applied on Public Holidays

Desserts

Peach Melba , roasted peach served on vanilla panna-cotta with rice bubble wafer and raspberry sorbet	\$13.00
Banana Fritters , warm banana fritters on a frozen passion-fruit parfait and a Pina Colada soup	\$10.50
Pavlova , individual pavlova, finished with strawberry fool and golden kiwifruit ice cream	\$11.00
Chocolate Mousse Cake , served with berry compote and crème Chantilly	\$12.50
Petit Fours , ask your wait staff for today's flavors (<i>priced individually</i>)	\$4.00

Cheese Menu

White stone Windsor Blue , a creamy blue with a soft buttery texture and silky smooth mouth feel served with ver-jus earl grey tea soaked prunes	\$17.00
Te Mata Pania , a vine ash rubbed creamy brie cheese with rich hints of mushroom and straw, served with plum paste	\$17.00
Karikaas Vintage Gouda a traditional Dutch cheese with intense and complex flavours, with a firm texture served with honey comb and apple	\$17.00
Selection of two cheeses	\$29.50
All three cheeses	\$38.00

Liqueur/Whisky Coffees

Choose from our selection of liqueurs served in a tall glass with fresh cream

Cointreau, Frangelico, Kahlua, Rum and Ammerato, Vanilla Galliano, Baileys, Tia Maria Grand Marnier	\$12.00
Jameson, Johnnie Walker, Chivas Regal, Famous Grouse	\$12.00
Hot Chocolate & Cointreau	\$12.00

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