Bread

Garlic bread (v) (n)   9.5
Toasted baguette topped with garlic butter, pesto and Parmesan,
served with aged balsamic and olive oil

House made flat bread (v)   8.5
Blue cheese, chilli and walnut (n)
Brushetta, olives and chèvre

Entrée

Soup of the day (*)   12.5
Created daily, ask your wait staff for today's tasty flavour

Assiette of smoked salmon   16
Salmon croquettes, salmon mousse, cold smoked slices, chive oil
and capers with lemon saffron aioli

Scallops (gf)   16.5
Pan fried scallops with black pudding, pea purée
and tomato caviar

Lamb kofta (n)   14.5
Tender lamb skewers seasoned with Eastern spices, harissa,
mint and cucumber yoghurt, orange and almond cous cous

Vegetarian risotto (v) (hc)   16
Fennel and grilled asparagus risotto, chèvre, chive and Parmesan

Oopen pasta

Braised beef cheek tagliatelle (*) (hc)
Garlic, onions, tomatoes, beef cheeks in a rich Napoli sauce with fresh herbs

Linguine aglio gamberi (*) (hc)
Chilli and garlic prawns, chorizo sausage, fresh herbs, cherry tomato and spinach

Medium pasta **24.5**   Large pasta **27**   Kids pasta **14.5**
All pasta topped with Parmesan. Gluten free pasta available on request.

Sides

Beer battered fries	**8.5**	Sautéed vegetables	**7.5**
Creamy mash	**7.5**	Seasoned wedges	**7.5**
Garden salad	**7**	Fries	**7**
Fried eggs	**4**		

Mains

Fish of the day (*) (hc)   32
Market available fish, oven baked and served on potato and saffron gnocchi,
artichoke purée, braised leeks, spinach, Café de Paris butter

Local free farmed pork belly   30
Slow cooked and stuffed with sage and prunes, topped with apple and onion
compote, creamy potato mash, wilted bok choy and jus

Chicken roulade   29
Chicken stuffed with spinach and ricotta, herb crust, pumpkin crème, duck fat
potatoes, baby carrots

Special reserve Hereford rib eye (*)   35
280gm rib eye with blue cheese baked mushrooms, baked potato, sweetcorn,
sour cream and chives, bell pepper couli and vine tomatoes

Succulent Canterbury lamb curry (*)   29
Tender Canterbury lamb pieces slow cooked in our house made sauce served
with steamed rice, poppadom and naan bread, mint and cucumber yoghurt

Akaroa salmon (*) (hc) (n)   32.5
House smoked local salmon, fennel and orange, herb crust, roasted gourmet
potatoes, basil pesto, spinach and béarnaise sauce

Vegetarian risotto (v) (hc)   27
Fennel and grilled asparagus risotto, chèvre, chive and Parmesan

Dessert

Baked Alaska (*)   13.5
Génoise sponge with strawberry delux ice cream coated in Italian meringue and
served with house made lemon curd and shortbread

Tarte au citron   13.5
House baked lemon custard tart with vanilla marscarpone,
tequila marmalade, raspberries

Classic ice cream sundae (**) (n)   13.5
With your choice of one of these supreme
Killinchy Gold flavours: *Vanilla Bean, Chocolate Fudge Brownie, Strawberry Delux Gold*
Served with chocolate sauce, hazelnut wafer, chopped nuts and whipped cream

Dark chocolate parfait (n)   14
70% Docello dark chocolate parfait served with berry compote, pistachio praline,
berry fusion sorbet and white chocolate dirt

Cheese board (n)   For one **14.5** For two **27.5**
Selection of three Puhoi Valley cheeses, quince paste, grapes,
dried fruits and nuts with accompanying crackers