

DINNER

TO SHARE

Cheesy Garlic bread 12

Artisan bread and dips 15

Roti Canai

Served with curry dip, raita and mango pickle 15

TO BEGIN

Gazpacho (gf,df,v,vg)

Classic Italian cold soup, tomato, capsicum and onion 18

Salmon Ceviche (gf,df)

Salmon, sofrito crudo and passionfruit vinaigrette 19

Confit Duck (gf,df)

Pulled duck meat with beetroot jelly and mango peach chutney 19

Pallomia

Seared teriyaki beef, Asian crunchy salad, chimichurri, crispy ginger 19

Seared Scallop (gf)

Minted pea puree, pancetta dust, chilli oil 19

TO FOLLOW

Lamb Rack (df)

Lamb cutlet, couscous, broccoli, baby carrot and lamb jus 41

Catch of the day (df)

200g fresh fish, spinach, William potato, nutmeg sauce, corn and lime puree and green oil 33

Scotch Fillet (gf)

Served with kumara mash, asparagus, roasted vine tomato, served with your choice of sauce:
Green peppercorn or Red wine jus 39

Chicken Prosciutto (gf)

Chicken breast wrapped in prosciutto, potato mash, selection of baby vegetables and creamy basil sauce 33

Baked & Stuffed Butternut Squash (gf,df,v,vg)

Butternut, basmati rice, chestnuts, dried cranberry, sage and homemade hummus 30

Salmon a la Planca (df)

Seared salmon, coconut curry broth, steamed bok choy, chilli oil, and vegetable dumplings 35

STONEGRILL & DESSERT

STONEGRILL

All stonegrill meals are served with a garden salad and fries

Black sands surf and turf (gf)

200g sirloin, scallops, prawns, aioli 35

Karioitahi seafood grill (gf)

100g fresh catch of the day, prawns, mussels, scallops, chipotle mayo 35

Lamb kebab (gf,df)

Three skewers of lamb loin served with chimichurri 35

Vegetarian kebab (gf,df,v,vg)

Three skewers of mixed vegetables served with chimichurri 30

Mixed Kebab (gf,dfo)

Three skewers of your selection served with aioli 35

ON THE SIDE

Steak fries 7

Green salad 7

Edamame beans 7

Potato mash 7

Seared mushrooms 7

THE AFTERS

De-constructed Lemon Meringue Tart

Lemon curd, crumble and meringue served with lemon sorbet 17

Matcha & Rum Tiramisu

Served with homemade matcha ice cream 17

Chocolate Berry Tart

Served with fresh berries and Chantilly cream 16

Sorbet of the Day (gf,df,v)

Fresh homemade sorbet served with tropical fruit, coconut yuzu syrup, and dried pineapple 15

Cheese Board for Two

Selection of local cheese served with chutney, grapes and crackers 32

Antipasto Platter for Two

Smoked fish, cheeses, cured meats, chutneys and pickles 40