



## Dinner (from 5pm till late)

### TO START

<b>Shared Bread and Dips Plate for two</b> Three serving of dips	<b>\$12</b>
<b>Shared Regional Tasting Platter for two</b> Hot smoked salmon   Wild venison   Salami   Local cheese	<b>\$35</b>
<b>Seafood Chowder</b> Served with garlic cheese toasted bread	<b>\$17</b>
<b>Sticky Lamb Ribs 150g</b> Pickled vegetables   Mung beans   Sticky chilli Asian Hoisin sauce	<b>\$25</b>
<b>Kokoda (ko kon da) Chefs Origin</b> Ceviche of locally sourced fish   Coriander   Cucumber   Tomatoes   Chillies   Coconut milk   Kumara	<b>\$19</b>
<b>Sweet and spicy Confit duck salad</b> Confit duck leg   Mixed salad greens   Pickled vegetables   Plum sauce   Chilli duck dressing	<b>\$22</b>
<b>Chicken Bao Buns (2)</b> Sriracha mayo   Pickled cucumber   Coriander   KFC sauce	<b>\$18</b>
<b>Spiced Roasted Carrot and Quinoa Salad (V)</b> Cumin   Tomatoes   Coriander   Lemon juice   Tahini & coconut yoghurt dressing	<b>\$19</b>
<b>Jackfruit Bao Buns (2)</b> Hosin glazed jackfruit   Pickled vegetables   Crispy salad greens	<b>\$16</b>

### MAIN

<b>Turmeric &amp; Coconut Goat Curry from the Islands</b> Tender goat pieces   Sticky coconut rice   Tomato & cucumber salsa <i>Kahurangi Chardonnay</i>	<b>\$34</b> <i>\$13</i>
<b>24-Hour Slow Cooked Glazed Beef Short Ribs</b> Horseradish mash   Braised red cabbage   BBQ sauce <i>Grey Ridge Pinot Noir</i>	<b>\$38</b> <i>\$14</i>
<b>Sticky Lamb Ribs 250g</b> Pickled vegetables   Mung beans   Sticky chilli Asian Hoisin sauce <i>Montford Merlot</i>	<b>\$34</b> <i>\$14</i>

Menu items are correct at time of publishing but may be subject to change. Bookings are essential- we are happy to cater for special dietary requirements (e.g. gluten free) - just let us know at the time of booking



<b>Miso Glazed Organic Tofu Steak (V)</b>	<b>\$32</b>
Maple glazed baby carrots   Grilled green jackfruit   Butter squash	
<i>Grey Ridge Rosè</i>	<i>\$14</i>
<b>Meatless Steak (Vegan)</b>	<b>\$32</b>
Smoked beetroot puree   Charred maple cabbage   Moilee sauce	
<i>Kahurangi Pinot Gris</i>	<i>\$13</i>
<b>Potato and Pea Croquette w/ Roasted Portobello Mushroom (V)</b>	<b>\$28</b>
Salad greens   Tomatoes   Coriander   Balsamic glaze   Lemon dressing	
<i>Pā Road Savignon Blanc</i>	<i>\$15</i>

**FROM THE GRILL** (Wine pairing available on request)

A selection of meat and fish served with complimentary serving of Confit potatoes, seasonal baby vegetables and a choice of selected puree and sauce.

**Meat Selection**

<b>Eye Fillet 200g</b>	<b>\$41</b>
<b>Rib-Eye 300g</b>	<b>\$41</b>
<b>Lamb Rump 300g</b>	<b>\$41</b>
<b>Chicken Breast 250g</b>	<b>\$36</b>
<b>Confit Duck Leg 230g</b>	<b>\$38</b>

**Select your puree**

Soubise puree | Smoked beetroot puree | Butter squash puree | Carrot puree

**Select your Sauce**

Red wine jus | Roast garlic jus | Peppercorn jus | Blue cheese sauce | Cranberry jus

**Fish Selection**

<b>High Country Salmon 200g</b>	<b>\$39</b>
<b>Market Fish 220g</b>	<b>POA</b>

**Select your puree**

Soubise puree | Smoked beetroot puree | Butter squash puree | Carrot puree

**Select your Sauce**

Blue cheese sauce | Coconut sauce | Moilee Sauce

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