



~ to start~

garlic bread <i>lightly toasted ciabatta breads with nosh's garlic and herb butter</i>	6
seafood chowder <i>mixed seafood simmered in a fish stock with potatoes, vegetables and finished off with cream</i> wine suggestion: Framingham Riesling glass \$9.5	15
shrimp and prawn cocktail <i>shrimps on a bed of iceberg lettuce, topped with homemade thousand island dressing and finished with tiger prawns (gf)</i> wine suggestion: Preece Sparkling glass \$11	17
shitake and enoki mushroom risotto balls <i>risotto balls stuffed with asian mushrooms and mozzarella cheese accompanied with green salad and homemade aioli (v)</i> wine suggestion: Sun Country sparkling grape juice glass \$4.0	14.5
scallops wrapped in prosciutto <i>prosciutto wrapped scallops served with mixed greens and curry & lime sauce (gf)</i> wine suggestion: Stoneleigh Chardonnay glass \$9.5	19.5
thai chicken salad <i>coconut infused chicken mixed in shaved cucumber , chilli, fried shallots, coriander, roasted peanuts & fresh lime (gf)</i> wine suggestion: Lawson's Dry Hills Gewürztraminer glass \$10	15
homemade pork shanghai rolls <i>pork mince with vegetables and asian spices in a spring roll wrapper with asian greens homemade sweet chilli dipping sauce</i> wine suggestion: Esk Valley Rose glass \$9.50	16

~off the grill~

pure angus eye fillet <i>seared szechuan pepper encrusted eye fillet, apple infused baby carrots, garlic prawns and shitake mushroom jus (gf)</i> wine suggestion: Montana Cabernet Sauvignon glass \$8.5	35
rosemary and garlic infused pure Angus rump <i>cooked to your choice and served with minted green peas and café de paris butter (gf)</i> beer suggestion: Tuatara Porter glass \$7.5	28



NZ lamb rump marinated in harissa 30
*grilled and baked dry marinated lamb rump with honeyed parsnips, raita
and apricot chutney (gf)*
wine suggestion: Montana Merlot Cabernet Sauvignon glass \$8

sage infused NZ pork cutlet 30
*lightly grilled and baked cutlet served with green beans topped with
calvados and apples (gf)*
beer suggestion: Tuatara Ardennes glass \$7.5

~from the oven~

roast of the day 28
served with a root vegetable medley

~in the pan~

pan fried market fish of the day 30
served with bok choy, oven roasted tomatoes and chive beurre blanc (gf)
wine suggestion: Kim Crawford Sauvignon Sparkling glass \$9.5

South Island salmon steak 31
*on crispy bacon, lima butter beans and seasonal vegetables with lime
hollandaise (gf)*
wine suggestion: Stuart Block oaked Chardonnay glass \$11

~to accompany~

please choose one:

fresh local green salad
rocket, parmesan & balsamic vinaigrette
buttered vegetables & toasted almonds
hand cut thyme salted fries
jacket potato with sour cream and bacon
nosh mash potato

additional items are \$6 extra



~to finish~

banana turonitos, sweet coconut sauce and rum 'n' raisin ice cream <i>wine suggestion: Ngatarawa Stables Late Harvest glass \$10</i>	11
trio of NZ natural ice cream	8
vanilla crème brûlée with almond biscotti	11
classic apple turnovers with vanilla bean ice cream	11
poached pears with hazelnut semi-freddo	11
cheese platter	
selection of NZ cheeses, served with dried fruits and crackers - for one	14
- for two	23

~to drink~

espresso, long black, macchiato	3.5
cappuccino, flat white	4.0
latte, mocha, hot chocolate	4.5
tea (english breakfast, earl grey, ceylon, chamomile, peppermint, green/jasmine)	3.5
liqueur coffees – galliano vanilla, kahlua, baileys, drambuie, benedictine, fragelico, jamesons whisky, amaretto, sambucca - white & black	9.5