

Table d'Hote Dinner Menu

All inclusive \$35.00

ENTRÉE

Toasted ciabatta with roasted garlic aioli and basil & tomato pesto

Soup of the day ever changing, seasonal variety of soup served with fresh bread

Thai spiced chicken tenderloins served with a crisp mesclun salad

Salt 'n' pepper prawn sea salt and Szechuan pepper crusted prawns served with fresh lime aioli

MAINS

Angus pure scotch fillet of beef served on a mustard mash cake with carrot & courgette shavings, finished with jus

Seafood risotto of salmon, prawns, scallops & terakihi served with rocket and caramelised lemon

Baked chicken breast served with fondant kumara, sweet & sour cabbage

Lamb rump with roasted beetroot, marinated feta, pinenuts, rocket and finished with tzatziki

Salad of honey roasted pumpkin, haloumi cheese & cashew nuts

DESSERTS

Banana tarte tatin with ginger nut ice cream

Meringues with berry compote & lemon curd served with vanilla bean ice cream

Chocolate & blackberry tart with black doris plum & crème fraîche ice cream

Trio of cheese with date & lemongrass chutney and crackers

Wine List 2011

WHITE WINE	Gls \$	Btl \$
Babich Gimblett Gravels Chardonnay	4.5	21
Saddleback Pinot Gris	5	23
Moana Park Sauvignon Blanc	6	27
Giesen Riesling	5	22.5
Spy Valley Gewürztraminer	5	23
Te Hana Reserve Cuvee	n/a	19.5
Veuve du Vernay Sparkling Cuvee	6	n/a

RED WINE

Ngatarawa Cabernet Sauvignon/Merlot	5	23
Matahiwi Merlot	4.5	21
Castlepoint Pinot Noir	6	27
Mission Estate Syrah	6	25
Te Kairanga Rose	4.5	21

BEER

	3.5
Macs - Light, Gold & Black, Tui, Tui Blond & DB Export Gold Monteiths - Radler & Original	

PREMIUM BEER

	4.5
Steinlager Pure, Stella Artois, Corona, Heineken	

CIDER

	4.5
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STANDARD SPIRITS

	4
House: Rum (Dark Coruba & White Bacardi), Gin (Gordon's), Vodka (Smirnoff), Brandy (Chatelle), Whisky (Johnny Walker Red), Bourbon (Early Time) & Tequila (Cuervo Gold & Souza White)	

PREMIUM SPIRITS

	5
Labels include: Havana Club, Bundaberg, Bombay Sapphire, Tanqueray, Plymouth, 42 Below, Absolut, Remy Martin, Johnny Walker Black, Glenmorangie 10YO, Makers Mark	

TOP SHELF 8

Whisky: Talisker 10YO, Glenffidich 12YO
Cognac: Hennessy VSOP, Tequila: Cuervo 1800,
Port: Barros 20YO

LIQUEUR, APERITIF OR DIGESTIF 5

LIQUEUR OR SPIRITED COFFEES 7

SOFT DRINKS & JUICE 2.5

A wide selection available

COFFEE 2.8

Espresso
A short, strong, black coffee
Long Black
A full cup of black coffee
Flat White
Espresso and textured milk
Lattè
A double shot of espresso, topped with textured milk and a little foam
Cappuccino
An espresso topped with textured & foamed milk
Mochaccino
An espresso, hot chocolate, textured milk, foam and marshmallows
Hot Chocolate
Chocolate topped with textured milk. Served with marshmallows

TEA 2

We offer a choice of black, herbal or fruit teas