

## Sample Menu

### Soups

**Soup of the Day** **\$10.00**

*The chef's seasonal specialty.*

**French Onion Soup** **\$11.50**

*Traditional, served with melted cheese crouton.*

### Starters

**Caesar Salad** **\$13.00**

*Cos lettuce, crispy bacon, garlic croutons & creamy Caesar dressing topped with shaved parmesan cheese and anchovies.*

**Prawn Cocktail** **\$16.00**

*Australian prawns served with crisp greens, avocado and finished with a classic cocktail dressing.*

**Chicken Liver Parfait** **\$14.00**

*Creamy chicken parfait with melba toast, pear & date chutney.*

**Fig and Beetroot Tart** **\$14.00**

*Spicy fig and beetroot on caramelised shallot, flakey pastry topped with goat's cheese and finished with a red wine jus.*

**Green-Lipped Mussels** **\$16.00**

*Steamed green-lipped mussels served in a chili jam and coconut cream broth.*

**Beef Carpaccio** **\$15.00**

*Finely sliced rare beef fillet with rosemary, honey and truffle oil vinaigrette served with courgette salad, topped with shaved parmesan and garlic slivers.*

**Trio of Salmon** **\$16.00**

*Smoked salmon and crab roulade topped with wasabi caviar, vodka cured salmon Gravlax and salmon Rilletes served with toasted sourdough.*

**Sorbet** **\$3.00**

*Lemon and lime, refreshingly citrus palate cleansing.*

## Main Event

Prime Rib	300g   400g	\$28.00	\$30.00
New York Strip	300g	\$27.00	
Ribeye	300g   400g	\$28.00	\$30.00
T- Bone	500g	\$31.00	
Beef Fillet	200g   300g	\$30.00	\$32.00

### Potatoes

Shoestring fries or steak fries  
 Truffle mashed potato  
 Creamy mashed potato  
 Potato gratin  
 Herb croquettes  
 Cajun roasted potato

### Sauces

Béarnaise  
 Garlic butter  
 Brandy & peppercorn cream  
 Wild mushroom  
 Red wine jus  
 Blue cheese sauce

### Partners

Beer battered onion rings	\$2.50
Creamed spinach	\$2.00
Pan fried mushrooms	\$2.50
Onion jam	\$2.00
2 fried eggs	\$2.00

### Lamb Rack

\$32.00

*Herb crusted, roasted medium rare served on a truffle oil crispy potato cake with roasted garlic cream jus.*

### Pork Fillet

\$27.00

*Oven roasted pork fillet stuffed with mushroom duxelles served on wholegrain mustard Spaetzle finished with a calvados sauce.*

### Venison Fillet

\$29.50

*Cooked medium rare served with a sweetbread cannelloni, kumara and pumpkin mash finished with cassis jus.*

### Confit of Duck

\$25.50

*Confit of duck leg on a pastry tart filled with shredded duck, pine nuts, mango salsa, finished with honey ice wine sauce.*

### Fresh Fish

\$27.00

*Accompanied by sauces and garnishes to complement the catch.*

### Roast Vegetable Strudel

\$25.00

*Roast medley of vegetables and feta cheese incased in a strudel dough, topped with basil pesto and served with a chargrilled red pepper coulis.*

*All mains are served with a medley of vegetables*

## Cheese Selection

*Served with bread, crackers, quince jam, poached figs and dried apricots.*

<b>Your choice of any 3</b>	<b>\$17.50</b>
<b>Extra cheese (each)</b>	<b>\$5.00</b>

### Soft White Cheese

**Kapiti Mount Hector.** *When young the body is soft and chalky, the flavour is aromatic with a hint of mushroom. With age it becomes caramel coloured and the flavour intensifies to become earthy, pungent and nutty.*

**Whitestone Mt Domet Double Cream.** *Plump soft texture, the full cream flavour profile strengthens with a mushroom finish.*

**Kapiti Mt Herbert.** *A goat's cheese; flavour is mildly acidic with a clean taste of aromatic goat's milk.*

**Whitestone Farmhouse.** *Has a lemongrass aroma and springy elasticity. When young it has sea breeze freshness with a nutty edge that develops more character with age.*

### Pressed Cheese

**Kapiti Riverdale Cheddar.** *Sharp, tangy aged cheddar with a zesty bite, crumbly consistency with some lactate crystallization.*

**Whitestone Airedale.** *Harder pressed, producing a cheese with a pale golden centre. The semi-soft texture produces a full rich flavour with a strong to sharp edge that intensifies with ageing.*

**Whitestone Livingstone Gold.** *This sheep's milk cheese is pressed and has a subtle nutty flavour that becomes stronger and more complex as it ages.*

**Gibbston Valley Mt Scott.** *This cow's milk cheese is hard pressed, made in a Derbyshire style and aged for 4 months. It has a smooth buttery flavour.*

**Whitestone Totara Tasty Vintage Cheddar.** *Aged for 18-24 months, a strong flavoured vintage cheddar with a crunchy texture and sharp finish.*

### Blue Cheese

**Kapiti Kikorangi.** *A stunning blue cheese with a rich golden curd and creamy spoonable texture marbled with dense blue veining. Mildly pungent, its flavour develops as it ages to create a smoother, more delectable taste.*

**Whitestone Moeraki Bay Blue.** *A premium style with a subtle blue finish that does not overpower; full-bodied creamy flavour and soft texture.*

**Whitestone Windsor Blue.** *This high cream blue has a fantastic rich and full bodied flavour.*

**Kapiti Tamarki Blue.** *This is a blue cheese for those of us who find traditional blue too strong, an aromatic tang and hints of savory fresh herbs.*

### Washed Cheese

**Kapiti Port Nicholson.** *A washed orange rind cheese with a smooth texture and mild distinctive flavour, "Trappist" style cheese.*

**Kapiti Brick.** *Strong earthy aroma, a pungent sweet flavour with mature yeasty tones.*

## Desserts

### Sticky Toffee Pudding

\$10.50

*Served hot with toffee sauce, cream and vanilla bean ice cream.*

### Trio of Ice Cream

\$9.50

*Served in tuille rings with a fresh fruit salsa.*

### After-Dinner Mint Cheesecake

\$10.50

*Covered with chocolate sauce and Anglaise.*

### Time for Chocolate

\$11.50

*Chocolate mousse layered between chocolate cookies, white chocolate crème brûlée finished with double chocolate ice cream.*

### Tempt your Taste Buds

\$10.50

*With the chef's creation.*

