

# Daily Specials (Sample Menu Only)

## **Soup \$13.50 G.F**

*Chicken, winter vegetable and Arborio broth with crumbled blue cheese*

## **Breads and dips \$10**

*Warm garlic and herb loaf served with butter, roasted eggplant dip, capsicum hummus and beetroot relish*

## **Dumpling Selection \$16**

*Crispy Prawn and ginger, chicken and lemongrass and pork and chive dumplings served on rice with a side of Vietnamese chilli sauce*

## **Oysters**

*Bluff oysters served in rock oyster shell either natural, Kilpatrick or battered  
\$22 half dozen \$44 dozen*

## **Mains**

### **Roast of the day \$23 G.F**

*Roasted pork served with roast seasonal vegetables and in season greens finished with gravy*

### **Pizza of the day \$20**

*Chicken, apricot, cashew, semi dried tomato on a thin crust base finished with apricot sauce and brie*

### **Pasta of the day \$26**

*Pan roasted chicken, chorizo, capsicum and spinach, tossed through a house made tomato sauce with fettucine and finished with a side of house bread and parmesan*

### **Risotto \$24 G.F**

*Chicken breast, roasted capsicum, tomato and spinach cooked with basil pesto, white wine, Arborio rice and finished with shaved parmesan and honey roasted walnuts*

*A large Lamb shank roasted in Shiraz and herbs served on a confit garlic and rosemary mash, seasonal greens and finished with a Shiraz sauce*

### **Open steak sandwich \$18**

*Char grilled slow roasted rump steak served on a ciabatta bun with caramelized onion, bacon relish.  
Slow roasted tomato and herb aioli with a side of kumara wedges and gravy*

## Signature dishes

### **New Zealand Game bird festival dish**

#### **Peking duck \$39**

*Crispy skin Chinese style duck breast served medium wrapped in house made crepes with an aromatic pulled quail salad, pomme gaufrettes, spring onion relish, pumpkin miso puree and celeriac plum remoulade*

*Wine suggestion: 2015 Black estate Netherwood rose \$10 per glass*

#### **Market fish \$28 G.F**

*Char grilled sword fish on a Kumara and bacon smash with pea puree, seasonal greens finished with a smoked tomato cream*

#### **Kangaroo strip loin G.F \$36**

*250g char grilled Kangaroo striploin served on roasted agría potatoes, braised red cabbage and a raspberry balsamic puree finished with a side of port jus*

#### **Beef and Cheek \$39**

*220g char grilled Beef fillet and 120g of braised beef cheek served on a yam mash with baby carrot, Brussel sprout, celeriac and fennel puree and a side of port jus*