



Artisan breads, Mas Portell extra virgin olive oil	10
<b>ENTREE</b>	
Caesar salad, wildfire chicken or manuka smoked king salmon	21/23
Seafood chowder, Pernod, aromatic vegetables	23
New Zealand green lip mussels, Karengo Dulce cream	18
Wakanui beef carpaccio, wasabi mascarpone	23
Field mushrooms, butternut pumpkin, red beet, vincotto*	21
Salt and Pepper squid	20
Spinach and ricotta gnocchi, tomato cumin chutney, rocket	22
<b>MAINS</b>	
Fish of the day, orange kumara, herb puree	38
New Zealand lamb rack, pumpkin gnocchi, asparagus	40
First light wagyu rump, potato and goat cheese gratin, baby spinach	38
Rustichella penne, kalamata olives, caper, sorrel cream	28
Nasi Goreng, chicken or prawns	32/36
King tiger prawns, black pepper sauce, baby pak choy	42
Chicken "Dum- pukt", jasmine rice	36



## CASUAL OPTIONS

The Café club sandwich, bacon, grilled chicken, fried egg	22
Angus Pure sirloin steak sandwich, caramelized onions, field mushrooms	24
Gourmet beef burger, aged cheddar, onion relish, beetroot, bacon, egg	24
Sausages of the day, agria mash, baby sweet peas	25
Chicken wrap, grilled chicken, cos, carrots*	22
Fish and chips, battered fish fillets, furikake seasoning	30
Pizza margherita, tomato sauce, mozzarella, fresh basil	22
Additional pizza toppings (each)	2
<i>Italian salami, forest mushrooms, bacon, artichokes, bocconcini, bell peppers, caramelised onion chutney, feta cheese, kassler ham, grilled chicken</i>	

\*Gluten free pizza base available on request

## DESSERT AND NEW ZEALAND CHEESE

Warm chocolate banana cake, passion fruit ganache, maple and walnut ice cream	15
Summer berry mousse, rose jelly	15
Mandarin crème brulee, ginger almond crunch	15
Chef's selection of petit fours	15
Seasonal fresh fruit plate*	15
Kakariki Brie, pear <i>smooth and creamy texture</i>	15
Trig & McKenzie, quince jelly <i>textured cheese with a blue tang</i>	15
Tuteremoana cheddar, fig <i>zesty bite and firm, crumbly body</i>	15

\* HEALTHY CHOICES

All prices include 15% Goods & Services Tax