

Starters and Entrees

GARLIC BREAD	LOCALLY BAKED CIABATTA, TOPPED WITH CRUSHED BLACKBALL BLACK ROASTED GARLIC INFUSED BUTTER.	SMALL \$7.00 LARGE \$14.00
FLAT BREAD <small>AVAILABLE GF</small>	TOPPED WITH YOUR CHOICE OF SWEET CHILLI OR BASIL PESTO AND CREAM CHEESE. FINISHED WITH MOZZARELLA.	\$14.00
SOUP OF THE DAY <small>AVAILABLE GF</small>	FRESH SEASONAL PRODUCE USED TO CREATE A HEARTY WINTER WARMER, SERVED WITH A SLICE OF OUR SPECIALTY BLACK GARLIC CIABATTA. ASK OUR WAIT STAFF FOR TODAY'S CREATION.	PRICED ACCORDINGLY
SEAFOOD CHOWDER <small>AVAILABLE GF</small>	A THICK AND CREAMY CHOWDER WITH A RICH TOMATO BASE. SERVED WITH OUR SPECIALTY BLACK GARLIC CIABATTA.	\$19.00
SALT AND PEPPER CALAMARI	SALT AND PEPPER COATED CALAMARI SERVED WITH MANGO MAYO AND GARDEN SALAD.	\$16.00
CAMEMBERT	LIGHTLY CRUMBED AND FRIED UNTIL GOLDEN. SERVED WITH A GARNISH SALAD AND ROASTED SESAME SAUCE.	\$16.00
CREAMY MUSHROOM AND BACON	CREAMY MUSHROOM AND BACON SERVED ON OUR SPECIALTY BLACK GARLIC CIABATTA.	\$16.00
PORK BELLY BITES <small>AVAILABLE DF</small>	PORK BELLY PIECES INFUSED IN HONEY GARLIC SOY SAUCE, GARNISHED WITH PICKLED APPLE.	\$16.00
WHITEBAIT <small>AVAILABLE GF, DF AND FREEFLOW</small>	LOCAL WEST COAST WHITEBAIT PATTIES, USING OUR OWN SECRET RECIPE. SERVED WITH GARNISH SALAD. *SUBJECT TO AVAILABILITY	\$22.00
SCALLOPS <small>GF</small>	PANFRIED SCALLOPS SERVED WITH PINK CAULIFLOWER PURÉE, PISTACHIO NUTS AND GRILLED PROSCIUTTO HAM.	\$27.00

Light Meals

GARLIC PRAWNS

GF AND DF

THAI STYLED GARLIC INFUSED PRAWNS, SERVED ON TOP OF JASMINE RICE OR CAULIFLOWER RICE. TOPPED WITH A CRUNCHY PAPPADUM. AVAILABLE MILD, MEDIUM OR HOT.

\$28.00

RED CURRY MUSSELS

DF. AVAILABLE GF

COOKED IN A HOUSEMADE RED CURRY AND COCONUT BROTH. SERVED WITH OUR SPECIALTY BLACK GARLIC CIABATTA.

\$27.00

WARM LAMB SALAD

GF. AVAILABLE DF

CRISPY SALAD GREENS TOPPED WITH GRILLED LAMB, ROASTED PINE NUTS, SLICED RADISH, TOPPED WITH FETA AND BALSAMIC REDUCTION.

\$27.00

VEGETARIAN LASAGNA STACK

VEGAN AND GF

ROAST VEGETABLE LASAGNA SERVED WITH TUSCAN SAUCE AND CRISPY KUMARA GARNISH.

\$24.00

LAMBS FRY AND BACON

AVAILABLE GF

COOKED IN CREAMY RICH BROWN ONION GRAVY, SERVED ON MASHED POTATO.

\$27.00

Mains

ROAST OF THE DAY

AVAILABLE GF AND DF

TRADITIONAL ROAST OF THE DAY. SERVED WITH OVEN BAKED AND STEAMED VEGETABLES, HOMEMADE GRAVY AND CHEESE SAUCE.

PRICED ACCORDINGLY

PASTA OF THE DAY

ASK OUR WAIT STAFF FOR TODAY'S CREATION.

PRICED ACCORDINGLY

FISH OF THE DAY

DEPENDING ON THE LOCAL CATCH AND AVAILABILITY, CHECK WITH YOUR WAIT STAFF FOR TODAY'S CREATION.

PRICED ACCORDINGLY

BLUE COD

AVAILABLE GF AND DF

CHATHAM ISLAND COD TEMPURA BATTERED OR PANFRIED. SERVED WITH SALAD AND FRIES.

\$39.00

PORK BELLY

AVAILABLE GF AND DF

GENEROUS SIZED TWICE COOKED PORK BELLY SERVED WITH POTATO GRATIN, BOYSENBERRY SAUCE AND CHEF'S SELECTION OF STEAMED VEGETABLES.

\$42.00

RIBEYE STEAK

AVAILABLE GF AND DF

GENEROUS 300GM RIBEYE GRILLED TO YOUR LIKING, SERVED WITH YOUR CHOICE OF CROSS CUT FRIES AND SALAD, OR VEGETABLES. AVAILABLE SAUCES FOR YOUR STEAK - PEPPER, MUSHROOM, JACK DANIEL'S BBQ SAUCE OR GARLIC BUTTER.

***ADD TWO FREE RANGE EGGS FOR AN EXTRA \$4.00.**

\$42.00

SURF 'N' TURF

AVAILABLE GF AND DF

ADD SAUTÉED PRAWNS AND PANFRIED SCALLOPS TO YOUR RIBEYE.

\$52.00

CAJUN CHICKEN

AVAILABLE GF AND VEGAN WITH TOFU

TRADITIONAL CREAMY CAJUN CHICKEN, SERVED WITH JASMINE RICE, MASHED POTATO OR CAULIFLOWER RICE, TOPPED WITH A CRUNCHY PAPPADUM. AVAILABLE MILD, MEDIUM OR HOT.

\$34.00

CANTERBURY VENISON

GF AND DF

TENDER VENISON COOKED TO YOUR LIKING, SUGGESTED MEDIUM TO MEDIUM RARE. SERVED WITH KUMARA AND PARSNIP MASH, CHEF'S SELECTION OF STEAMED VEGETABLES, FINISHED WITH REEFTON LITTLE BIDDY GIN SAUCE.

\$42.00

LAMB SHANKS

AVAILABLE GF

SLOWLY BRAISED LAMB SHANKS, DRIZZLED WITH OUR SPECIAL HONEY AND BROWN GRAVY. SERVED WITH CREAMY POTATO MASH, MINTED PEAS AND BABY CARROTS.

ONE **\$32.00**
TWO **\$42.00**

VEGAN PASTA

VEGAN, DF

SPINACH AND RICOTTA RAVIOLI TOSSED THROUGH A VEGAN BASIL PESTO SAUCE.

\$27.00

PEANUT CHICKEN

GF

CHICKEN BREAST STUFFED WITH PEANUTS, BACON AND MUSHROOMS SERVED WITH HOUSEMADE BROCCOLI BALLS AND A STICKY RISOTTO RICE.

\$36.00

BEEF FILLET

AVAILABLE GF

BEEF FILLET COOKED TO YOUR LIKING, WITH A CRUNCHY FILO SHELL FILLED WITH MUSHROOM RAGOUT. SERVED WITH CROSS CUT FRIES AND SALAD, OR VEGETABLES. FINISHED WITH BEEF JUS.

\$55.00

WHITEBAIT

AVAILABLE GF, DF AND FREEFLOW

LOCAL WEST COAST WHITEBAIT PATTIES, USING OUR OWN SECRET RECIPE, SERVED WITH SALAD AND FRIES. ***SUBJECT TO AVAILABILITY**

\$39.00

MOROCCAN SCALLOPS

GF AND DF

PLUMP AND JUICY SCALLOPS SAUTÉED IN MOROCCAN SPICES, POACHED IN COCONUT CREAM. SERVED WITH JASMINE RICE OR CAULIFLOWER RICE AND GARNISH SALAD.

\$37.00

MARLBOROUGH KING SALMON

AVAILABLE GF AND DF

GRILLED NEW ZEALAND KING SALMON SERVED WITH PURPLE POTATOES, PANFRIED BRUSSEL SPROUTS, BABY CARROTS AND DRIZZLED WITH WEST COAST MANUKA HONEY GLAZE.

\$38.00
LARGE **\$49.00**

Children's Menu

CHICKEN NUGGETS	SERVED WITH FRIES OR CROSS CUT FRIES.	\$12.00
FISH BITES <small>AVAILABLE GF AND DF</small>	BATTERED OR PANFRIED. SERVED WITH FRIES OR CROSS CUT FRIES.	\$12.00
MINI HOTDOGS	SERVED WITH FRIES OR CROSS CUT FRIES.	\$12.00
PASTA	CHEESY STYLE NOVELTY PASTA SPRINKLED WITH CRISPY BACON.	\$12.00
ROAST OF THE DAY <small>AVAILABLE GF AND DF</small>	SERVED WITH OVEN BAKED AND STEAMED VEGETABLES, HOMEMADE GRAVY AND CHEESE SAUCE.	\$12.00
R.F.C FOR KIDS	BONELESS CHICKEN PIECES COATED IN OUR OWN SPECIAL SEASONING, SERVED WITH FRIES OR MASHED POTATO AND GRAVY.	\$12.00
MINI BURGER	LOCALLY BAKED BUN WITH YOUR CHOICE OF CHICKEN AIOLI OR BARBEQUE BEEF WITH LETTUCE AND CHEESE. SERVED WITH FRIES OR CROSS CUT FRIES.	\$12.00
ICE CREAM SUNDAE <small>AVAILABLE GF</small>	VANILLA ICE CREAM WITH YOUR FLAVOUR CHOICE OF CHOCOLATE, CARAMEL OR STRAWBERRY, WITH A CHERRY ON TOP.	\$5.00

AVAILABLE FOR CHILDREN AGED 10 YEARS AND UNDER.

Desserts

CHOCOLATE BROWNIE GF	WARMED CHOCOLATE BROWNIE SERVED WITH VANILLA MASCARPONE WHIP, MIXED BERRY COMPOTE, VANILLA ICE CREAM AND WARM CHOCOLATE SAUCE.	\$16.00
LAYERED CARAMEL CRUNCH	BISCOFF CRUMBS, VANILLA MASCARPONE, SPONGE CAKE AND CARAMEL WHIP LAYERED AND TOPPED WITH ROASTED PECANS.	\$16.00
PANNA COTTA	WHITTAKER'S BLONDIE INFUSED PANNA COTTA, SERVED WITH A WARM BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM, TOPPED WITH BLONDIE CHOCOLATE SHAVINGS.	\$16.00
CHOCOLATE CARAMEL PIE	CARAMEL AND BROWNIE PIE SERVED WARM WITH CHOCOLATE SAUCE AND VANILLA ICE CREAM.	\$16.00
BERRY AND CHOCOLATE CHEESECAKE GF, DF, & VEGAN	INDULGENT CHOCOLATE CAKE BASE LAYERED WITH CREAMY CHOCOLATE CHEESECAKE AND FINISHED WITH A BOYSENBERRY JELLY TOPPING. SERVED WITH VEGAN VANILLA ICE CREAM.	\$16.00
ICE CREAM SUNDAE AVAILABLE GF	TRADITIONAL ICE CREAM SUNDAE. VANILLA ICE CREAM AND CREAM WITH YOUR FLAVOUR CHOICE OF CHOCOLATE, CARAMEL OR STRAWBERRY, WITH A CHERRY ON TOP.	\$13.00

Liqueur Desserts

LIQUEUR COFFEE	WITH IRISH WHISKY, KAHLUA, FRANGELICO OR BAILEYS, SERVED WITH A LIQUEUR CHOCOLATE.	\$12.50
AFFOGATO	SHORT BLACK, VANILLA ICE CREAM AND YOUR CHOICE OF IRISH WHISKY, KAHLUA, FRANGELICO OR BAILEYS, SERVED WITH A LIQUEUR CHOCOLATE.	\$15.00

SEE OUR BEVERAGE LIST FOR COFFEE, DESSERT WINE AND PORT.