

## ENTRÉE

- (V) **Sri Lankan spiced mango soup** 17  
grilled chapati, coconut cloud, relish  
RECOMMENDED MATCH: Gibbston Valley Le Fou Riesling 08
- (V) **Fig & shallot tarte tatin** 22  
quinoa crusted French goats cheese, balsamusse  
RECOMMENDED MATCH: Clayridge Pinot Blanc 08
- Tea crusted pork fillet** 23  
prawn dumpling, chilli palm sugar, crackling crumble  
RECOMMENDED MATCH: Daniel Schuster Riesling 08
- (GF) **Calamari & chorizo salad** 22 / 29  
rocket, fennel, shaved manchego, semi-dried tomato  
RECOMMENDED MATCH: John Forrest Collection Chardonnay 04
- Seared tuna** 23  
sesame crusted, miso ice-cream, karengo fronds  
RECOMMENDED MATCH: Murdoch James Pinot Gris 08
- Entrée tasting trio** POA  
available for dinner service only

GF = GLUTEN FREE V = VEGETARIAN

## MAIN

- (V) **Nigella crusted chickpea butternut hash** 29  
portobello mushrooms, salsa piquante, greek yoghurt  
RECOMMENDED MATCH: Bridge Pa Reserve Syrah 07
- Roasted pork belly roulade (*free range*)** 36  
baby vegetables, crackling, pernod scented apple sauce  
RECOMMENDED MATCH: Wild Rock Cupids Arrow Pinot Noir 08
- (GF) **Slow braised lamb shank** *one shank...29*  
gourmet potatoes, artichoke, pomegranate jus *two shanks...38*  
RECOMMENDED MATCH: Bodegas Muriel 'JME' Rioja 07
- Premium beef eye fillet** 48  
crayfish, celeriac remoulade, bisque béarnaise  
RECOMMENDED MATCH: Brick Bay Pharos Cabernet 05
- (GF) **Thyme roasted market fish** 38  
pear & pine nuts, vine ripened tomatoes, grilled king prawn  
RECOMMENDED MATCH: Forrest Estate Sauvignon Blanc 09
- (GF) **Duck breast** 39  
braised red cabbage, fennel puree, honey roasted pear  
RECOMMENDED MATCH: Murdoch James Blue Rock Pinot Noir 07

## FROM THE GRILL

Grilled dishes are served a la carte – side dishes recommended

	<b>Soy &amp; lemon marinated chicken</b> ( <i>corn fed free range</i> )	<b>29</b>
(GF)	<b>Big eye tuna</b> (200g)	<b>32</b>
(GF)	<b>Venison loin</b> (200g)	<b>36</b>
(GF)	<b>Premium beef sirloin</b> (300g) (dry aged 28 days)	<b>36</b>
(GF)	<b>Premium beef eye fillet</b> (200g) (dry aged 28 days)	<b>36</b>
	(300g) (dry aged 28 days)	<b>46</b>

Choose one of the following sauces:

(GF)	Truffled béarnaise	(GF)	Horseradish cream
	Shiitake mushroom & soy glaze	(GF)	Three pepper jus
(GF)	Cabernet jus	(GF)	Gorgonzola blue cheese sauce
(GF)	Plum & pomegranate relish	(GF)	Garlic & horopito butter

## SIDES

(GF)	Green beans with macadamia butter	<b>7</b>
(GF)	Steamed seasonal vegetables	
(GF)	Shoestring fries	
	Cauliflower gratin, blue cheese, parmesan crust	<b>8</b>
(GF)	Roasted gourmet potatoes, capers, peppers	
(GF)	Rocket salad with pear, almond & parmesan	<b>9</b>
	Roasted field mushrooms, garlic, shaved manchego, crustini	
(GF)	Beetroot, orange, feta	

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## DESSERTS

- Sticky prune & walnut pudding** 16  
amaretto butterscotch & vanilla bean ice cream  
RECOMMENDED MATCH: Lauriston Show Reserve Muscat
- (GF) **Vanilla bean crême brulée** 16  
rhubarb compote, strawberry sorbet  
RECOMMENDED MATCH: Daniel Schuster Hull Vineyard Late Harvest Riesling 06
- Chocolate mousse** 16  
espresso gelato & honey snap wafer, gluten free available  
RECOMMENDED MATCH: Lustau Pedro Ximénez Sherry
- House made ice cream & sorbet** (please ask waiter) 12  
gluten free option available  
RECOMMENDED MATCH: Cloudy Bay Late Harvest Riesling 05
- Selection of petit fours** PER PERSON 11  
RECOMMENDED MATCH: Beaumalric Muscat de Beaumes de Venice 06
- OTG dessert tasting platter** 42  
RECOMMENDED MATCH: Moët & Chandon Nectar Imperial (750ml)

## CHEESE

Cheeses 50 grams / single cheese \$16 / two or more cheeses \$14 each

Served with foccacia crostinis

- Queso Valdeon Blue** with grilled pear León, Spain
- Manchego**, sheep milk with walnut & celery Malagon, Spain
- Double Delight Brie** with quince paste Over-The-Moon, Putaruru
- Galactic Gold**, wash-rind with manuka honey Over-The-Moon, Putaruru
- Vintage Gouda** with fig compote Karikaas, Rangiora