

## À LA CARTE FROM 5PM - 10PM

### ENTRÉE

#### Artisan Grilled Sourdough

Hummus / River Estate extra virgin olive oil

\$15

#### Baked Focaccia Bread

Melted Bocconcini / semi dried tomatoes / River Estate extra virgin olive oil

\$17

#### Mushroom Asparagus Risotto (V/VG/DF/GF)

(Entrée or Main option) porcini dust / coconut / coriander oil

Wine match: The Maker 'Divinity Cross' Pinot Gris, Gisborne \$11/ B \$48

E-\$18 / M-\$29

#### Jet Set Summer Salad (Entrée or main)

Asparagus/saffron potatoes / pomegranate/ charred red onion & capsicum / green beans, shaved almonds / cider – raspberry walnut vinaigrette

Add grilled chicken \$7

Wine match: The Maker "Fleur De Lis" Sauvignon Blanc, Marlborough \$11/ B \$48

E-\$22 / M-\$28

#### In House Chef's Home Cured Meats

Three cured cuts/ house pickles / grilled Ciabatta

Wine match: The Maker 'Kings Key' Merlot, Gisborne \$11 / B \$48

\$25

#### Seared Beef Sirloin Carpaccio

Lemon-caper vinaigrette / watercress/ pecorino/ beef bresaola / roquette

Wine match: Forrest Flowers Collection Rose, Hawkes Bay \$11/ B \$55

\$20

#### Classic Caesar Salad (Entrée or main)

Romaine lettuce / crunchy croutons / bacon / shaved parmesan / poached egg

Add grilled chicken \$7

Wine match: Mud House Sauvignon Blanc, Marlborough \$12/ B \$50

E-\$22 / M-\$28

#### Fresh Oysters

Ponzu chilli-lime dressing

Wine match: Mionetto Prestige Prosecco, Italy \$15 / B \$65

3 - \$20, 6 - \$39, 12 - \$78

### MAINS

#### Asian Spiced Seared Duck Breast

Oyster mushrooms / baby caulini / beetroot puree / 5 spice kumara fondant

Wine match: Paired with: Oblix Pinot Noir, Marlborough G \$12 Btl \$50

\$41

#### Seared South Salmon

Saffron potatoes / asparagus / apple-fennel sauce

Wine match: The Maker 'Knighthood' Chardonnay, Gisborne \$11/ B \$48

\$42

#### Coconut Prawn Curry (GF)

Tiger Prawns / curried coconut cream / fragrant Jasmin rice

Wine match: The Maker "Fleur De Lis" Sauvignon Blanc, Marlborough \$11/ B \$48

\$41

## À LA CARTE FROM 5PM - 10PM

### Flying Fish Seafood Share Platter

Seared tiger prawn 4 / fresh oysters 4 / pan seared fish / garlic butter half shell mussels 6 / seared Salmon / chargrilled bread / steak fries / dips

Wine match: The Maker "Fleur De Lis" Sauvignon Blanc, Marlborough \$11/ B \$48

\$110

### Pan Seared Fish Of The Day

Homemade potato & truffle agnolotti / caramelized onion sauce / roasted baby vegetables

Wine match: The Maker 'Divinity Cross' Pinot Gris, Gisborne \$11/ B \$48

\$42

### Cajun & Thyme Roasted Half Chicken

Charred red onion & capsicum / green beans / fried sweet chili gourmet potatoes

Wine match: The Makers 'Monarch' Rose, Gisborne \$11/ B \$48

\$38

## FROM THE GRILL

### Beef Scotch Fillet (300gm) (GF)

Silver Fern Farm Beef

Wine match: Grant Burge 'Fifth Generation' Shiraz, Barossa \$15/ B \$65

\$43

### Lamb Rump (GF)

Hawkes Bay Lamb

Wine match: Devils Staircase Pinot Noir, Central Otago \$13/ B \$65

\$43

### Beef Sirloin (GF)

Silver Fern Farm Beef

Wine match: Grant Burge 'Fifth Generation' Shiraz, Barossa \$15/ B \$65

\$42

### Choose Your Sauce

Garlic butter (V)

Mushroom Ragout (GF)

Red wine jus (GF)

Each item from the grill is served with our famous potato gratin and seasonal vegetables

## SIDES

Truffle Fries (V)

\$15

Steak Fries (V)

\$11

Green Garden Salad (GF-V)

\$11

Seasonal Vegetables (GF-V)

\$11

Potato Gratin (V)

\$11

Stir Fried Mushrooms / Green Beans

\$11

Cesar Salad (V)

\$13

ALL OUR DISHES ARE DESIGNED TO BE SERVED SHARING STYLE IN THE MIDDLE OF THE TABLE

V - vegetarian | VG - vegan | DF - dairy free | LG - low gluten | GF - gluten friendly (may contain traces of gluten)

If you have allergies or special requests, please speak to one of our friendly staff

## DESSERT FROM 5PM - 10PM

### DESSERT

#### Green Apple Jetpark Style (GF)(V)

Chocolate crumble / berry compote

\$19

#### Coconut Tres Leches Cake

Mango sorbet

\$18

#### In House Made Ice cream & Sorbet

Choose two from our seasonal changing flavours

\$18

#### Torched Lemon Meringue Tart

Cream fraiche / passionfruit sauce

\$18

#### Selection Of New Zealand Cheese

House dried raisins / honeycomb / apple confit / grissini / walnut bread

\$25

### DIGESTIF

St Remy VSOP

\$10

Glenfiddich

\$14

Remy Martin VSOP

\$17

Laphroig 10yo

\$16

Benriach 10yo

\$14

Talisker 10yo

\$16

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