

ImpressionS

RESTAURANT & COCKTAIL BAR

Entrée

House Baked Breads and Spreads (V)	\$10
Or With cured meats	\$20
Seafood Bisque	\$14
Mussel, clam, prawn	
Onion Soup	\$12
Provolone en croûte	
Grilled Haloumi (V) (GF)	\$18
Pomegranate molasses, mustard seed, leek, pickled carrot	
Grilled Squid (GF)	\$18
Puttanesca, crispy capers, prosciutto, rocket	

Mains

Parmigiana di Melanzane (V) (GF)	\$26
Eggplant, napolitana sauce, bocconcini cheese, basil	
Brisket Burger	\$20
Braised brisket, coleslaw, totara cheese, brioche bun	
Akaroa Salmon Fillet (GF)	\$36
Potato gratin, broccolini, béarnaise	

Sharing Platters

Waitoa Free Range Chicken (GF)	
½ Chicken	\$40
Potato gratin, roasted Portobello, truffle butter, charred broccolini, red wine jus	
Mixed Grill (GF)	
Wakanui rump, Merino lamb rump, Waitoa free range chicken	\$70
Potato gratin, roasted Portobello, truffle butter, charred broccolini, red wine jus	

From the Grill

"From the Grill" includes 2 sides & 1 sauce

Beef

Savannah

Angus beef, purely grass fed giving it excellent flavor and marbling

250g Rib Eye	\$34
250g Dry Aged Scotch Fillet	\$44
200g Eye Fillet	\$42

Wakanui

Wakanui is Angus and Hereford beef fed on Grass throughout the South island.
Finished on a 90 day grain diet in Ashburton

300g Sirloin on the Bone	\$42
200g Eye Fillet	\$40
200g Rump	\$30

Lamb

Silere Merino Lamb Rump	\$32
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Sides (additional sides \$7)

- Rosemary roasted gourmet Desiree (GF)
- Potato gratin (GF)
- Rustic fries, rosemary salt (GF) (DF) (V)
- Truffle mashed potato (GF)
- Broccolini, lemon vinaigrette, toasted almonds (GF) (V)
- Baby carrots, orange & honey reduction, crispy carrot tops (GF) (V)
- Roasted Portobello, truffle butter (V)

Sauces (additional sides \$4)

- Red wine
- Pepper
- Béarnaise
- Mushroom

Please ask if you have any special dietary requirements

Please note: (GF) Gluten Free Ingredients, but may contain traces of Gluten.

(DF) Dairy Free (V) Vegetarian

