

Edgewater

RESTAURANT

Entrees

Bread

House baked rēwena bread | confit garlic butter | 12.00

Grilled king prawn (GF) (DF)

Coconut rice | watercress | tamarind sauce | 26.00

Twice cooked pork belly (GF) (DF)

kumara | fennel | apple puree | pork crackers | red wine jus | 24.00

Seafood chowder (CBGF)

Mussels | fish | king prawns | dill cream fraiche | toasted ciabatta | 24.00

Warm seasonal vegetables salad (GF) (V)

Baby spinach | parmesan cheese | toasted chickpeas | balsamic vinaigrette | 21.00

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Mains

Pan-fried Ora-King salmon

Roasted garlic & chive potato cake | braised leeks | lemon butter sauce | 42.00

Braised lamb shank (GF)

Creamy mashed potato | smoked bacon and green peas | lamb jus | 38.00

Beetroot risotto (V) (CBDF)

Feta cheese | kale crisps | toasted pumpkin seeds | 28.00

From the Grill:

Eye fillet (200g) (GF)	48.00
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Free range chicken breast (GF)	39.00
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Rib-eye on the bone (500g) (GF)	68.00
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Served with house made truffle butter | Duck fat potato | 1 of the side dishes and a sauce.

Sauce:

Red wine jus

Mushroom sauce

Sides

Seasonal vegetables (GF) | garlic and herb butter | 11.00

Garden salad (GF) (DF) (VG) | wholegrain mustard vinaigrette | 11.00

Sauté Mushroom | Fresh Herbs | 11.00

Steak fries (DF) | house made aioli | 11.00

Duck fat potatoes (GF) (DF) | rosemary salt | 11.00

GF- gluten free, **DF-** dairy free, **CBGF-** can be gluten free, **CBDF-** can be dairy free,
V-Vegetarian

Desserts

Lemongrass crème brulee (GF)

Coconut sorbet | ginger & coconut tuile | 18.00

Passion fruit cheese cake (GF)

Passion fruit crème | mango sorbet | 18.00

Apple & rhubarb fruit crumble (GF)

Tonka bean | vanilla ice cream | 18.00

Vegan chocolate & berry cheese cake (DF)

Berry sorbet | 18.00

Kapiti cheese selection

Blue | Brie | Cheddar | toasted nuts | grapes | pickled celery | sourdough | 28.00

Specialty coffees

Jamaican | Rum | 20.00

Calypso | Tia Maria | 20.00

Irish | Irish Whiskey | 20.00

Seville | Cointreau | 20.00

Napoleon | Brandy | 20.00

Highland | Drambuie | 20.00

After Dinner Cocktails

Angel

Drambuie, creme de cacao white, Galliano & cream | 20.00

Coco Banana

Vodka, kahlua, bailey's cream, coconut cream & banana | 20.00

Good Night

Vodka, kahlua & espresso | 20.00

Velvet Hammer

Cointreau, kahlua & cream | 20.00

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