

# Edgewater

RESTAURANT

## *Entrees*

### **Bread**

Home baked Rēwena bread | confit garlic butter | 12.00

Artisan breads | butter | extra virgin olive oil | 14.00

**Seafood chowder** | Mussels | fish | king prawns | dill cream fraiche | toasted Rēwena bread | 19.50

**Twice cooked pork belly** | Honey roasted yam | orange & fennel salad | crackling | gravy | 20.00 | GF DF

**Potato gnocchi** | Spring vegetable ragout | lemon ricotta | 18.00 | GF V

## *Mains*

**Catch of the day** | Risotto Verde | pickled lemon | tomato & herb salsa | 39.90 | GF

**Lamb shank** | Bacon, pea & mint salad | potato mash | lamb jus | 33.50 add extra shank for 10.00 | GF

**Flame grilled Taupō beef eye fillet** | Beef cheek croquettes | roast pumpkin mash | braised baby turnip | black garlic butter | red wine jus | 45.00 | GF

**Grilled chicken breast** | Parsnip puree | spring root vegetables | jus gras | 35.50 | GF

**Mushroom Risotto** | Toasted cashew cream | crispy sage | 26.00 | VG GF

## *Sides*

Garden salad | wholegrain mustard vinaigrette | 9.00 | GF DF VG

Steak fries | house made aioli | 8.00 | GF DF

Duck fat potatoes | 9.00

Roasted seasonal vegetables | confit garlic butter | 9.00 | GF DF

## *Dessert*

**Seasonal fruit crumble** | Rhubarb, apple & tonka bean | vanilla bean ice cream | 17.00 | GF

**Crème Brulee** | Passion fruit crème brulee | mango sorbet | 17.00 | GF

**Chocolate Brownie** | warm chocolate sauce | vanilla bean ice cream | 15.00 GF

**Kapiti cheese selection** | Nuts | grapes | pickled celery | sourdough | Brie, blue, & cheddar | 21.00