

STARTERS

Garlic Bread	8
Today's Fresh Soup HOME-BAKED BREAD	10
Angus Beef Bavette CHARGRILLED MEDIUM RARE ANGUS CAULIFLOWER PUREE FRESH HERB CAPER & LEMON SALSA VERDE	14
Bruschetta V ROASTED PUMPKIN CHICKPEAS SOURDOUGH GARLIC FETA	14
Crispy Pork Rolls PULLED PORK JULIENNE VEGETABLES WONTON PASTRY MILD WASABI DRESSING CARAMEL SOY	14
Vegan Rice Paper Rolls FRAGRANT RICE VEGETABLES SOY SESAME DIPPING SAUCE	15
Angus Tenderloin PINK PEPPERCORN CRUSTED ANGUS RUBBED & SEARED RADICCHIO GARLIC MUSTARD PARMESAN WAFERS	16
Prawn Bruschetta PRAWNS GARLIC FRESH HERBS CIABATTA CREAM CRUNCHY SALAD	16
Chicken & Pork Terrine FIVE SPICE JELLY FIGGY JAM CRUNCHY BREAD	16
Hot Smoked Salmon HOUSE SMOKED AKAROA SALMON WILD ROCKET LEMON & FENNEL PICKLE CROSTINI	18

GRILL CLASSICS

Salt & Pepper Squid GF DEEP FRIED SQUID COATED W CHICKPEA FLOUR CAPER GHERKIN EGG RÉMOULADE	16
The Grill's Seafood Chowder WHITE FISH KING PRAWNS SCALLOPS MARLBOROUGH MUSSELS POTATO CREAM HOME-BAKED BREAD	18
Chef Paul's Ceviche MARINATED WHITE FISH CHILLI LEMON TOMATO SPRING ONION COCONUT CREAM SMOKED PAPRIKA	18

SALADS

Shaved Fennel & Orange Salad GF DF V	16
FRESH HERB DRESSING	
Rocket & Parmigiano Reggiano Salad GF	16
CRISPY SHALLOTS LEMON DRESSING	
Poached Pear Blue Cheese & Walnut V	16
CRUNCHY LETTUCE CREAMY LEMON DRESSING	
Caeser Salad	18
CRISPY BACON COS LETTUCE PARMESAN CROUTONS SOFT POACHED EGG	
ADD CHICKEN 9 ADD SALMON 9	

SIDES AND SUCH

Baked Potato	5
SOUR CREAM CHIVES	
Seasonal Fresh Vegetables	6
Sautéed Local Parkvale Mushrooms	8
BUTTER BASIL PESTO	
Beer-Battered Onion Rings	8
DEEP-FRIED CHEF'S SECRET BLEND OF SPICES	
Chunky Agria Potato Steak-cut fries	8
AIOLI TOMATO SAUCE	

MAIN COURSES

all mains served with herb potato gratin and seasonal steamed vegetables

Pumpkin Risotto V	22
PUMPKIN MASCARPONE TRUFFLE OIL PARMESAN WILD ROCKET	
Vegan Risotto	22
SWEET PEA PUREE TRUFFLE OIL WILD ROCKET	
Crispy Pork Belly GF	36
TWICE COOKED PORK BELLY KUMARA & SWEET POTATO MASH PORT WINE JUS	
Chicken Supreme	37
CHICKEN BREAST FIG APRICOT STUFFING SAGE & GARLIC CREAM SAUCE	
Pan Crusted White Fish	37
PARMESAN LEMON HERB CRUMB TOMATO BUTTER CREAM SAUCE	
Akaroa Salmon Fillet GF	38
BLACKENED SPICED SALMON GRILLED CORN SUCCOTASH BABY POTATOES SMOKED PAPRIKA HOLLANDAISE	
Prime Venison Steak	42
SEARED MEDIUM RARE PORCINI MUSHROOM RUB LEMON & BLACKBERRY JUS	
Macadamia Nut-Crusted Rack of Lamb	45
SEARED SCALLOPS LE PUY LENTIL MUSHROOM RISOTTO PUMPKIN & WHITE TRUFFLE MOUSSE	

CHEF PAUL'S SIGNATURE DISH 42

Confit Duck Leg

VANILLA SPICE RUBBED | DUCK FAT POTATOES | BROAD BEANS
BABY VEGETABLES | JUS

RECOMMENDED WINE MATCH - Lake Chalice Merlot | 2015

FROM THE GRILL

All steaks served with seasonal vegetables and chunky agria potato steak-cut fries or baked potato with sour cream & chives

Prime New Zealand Angus Beef

RAISED ON THE NATURAL GRASSLANDS OF THE CENTRAL NORTH ISLAND,
MARBLED, FINE-TEXTURED, FLAVOURSOME
AND WELL-AGED

300g Sirloin **38**

RED WINE | CRACKED PEPPER CREAM SAUCE

300g Scotch Fillet **38**

MUSHROOM BOURBON SAUCE

200g Tenderloin **38**

HORSERADISH | CARAMELISED ONION JUS

Grain-Finished Wakanui Angus Beef

MID-CANTERBURY FREE RANGE, GRAIN-FINISHED BEEF WITH DISTINCTIVE
EXTRA MARBLING, AGED TWENTY-ONE DAYS MINIMUM FOR MAXIMUM
TENDERNESS

300g Scotch Fillet **49**

MUSHROOM BOURBON SAUCE