



Dinner Menu

Starters

Shared Bread and Dips Plate Three serving of dips	\$12
Shared Regional Tasting Platter Hot smoked salmon wild venison salami local cheese	\$35
Tempura Salmon Citrus salad greens watermelon mint dressing	\$22
Duck Salad Crispy shredded duck breast cabbage pickled vegetables tamarind	\$24
Poached Chicken Salad Shredded chicken breast mixed greens red onion lemon sesame dressing	\$18
Kokoda (ko kon da) Chefs Origin Ceviche of locally sourced fish coriander cucumber tomatoes chillies coconut milk fried cassava	\$19

Vegetarian

Spiced Roasted Cauliflower and Quinoa Salad (gf, df, v) Cumin tomatoes coriander lemon juice tahini and coconut yoghurt dressing	\$19
Poached Lentils (gf, df, v) Soft puy lentils spring onion tomatoes cucumber coriander potato crouton	\$19
Chef's Seasonal Salad	\$16

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Bookings are essential- we are happy to cater for special dietary requirements (e.g. gluten free) - just let us know at the time of booking



Main

Aged Canterbury Beef Fillet **\$40**
Confit potatoes | baby carrots | beef brisket | salted caramel shallots | roasted garlic jus

High Country Salmon Fillet **\$38**
Cauliflower puree | prawn ravioli | pac choy | pineapple salsa | crayfish bisque

Pork Belly (Poaka as we say it) **\$36**
Kumara rosti | palusami of silver beets | miti coconut sauce

Marino Lamb Backstrap **\$39**
Pea puree | roasted beetroot | potato gnocchi | salsa verde

Turmeric and Coconut Goat Curry from the Islands **\$30**
Tender goat pieces | sticky rice | tomato and cucumber salsa

Vegetarian

Miso Glaze Organic Tofu Steak **\$26**
Maple baby carrots | charred green jackfruit | tomato and cucumber salsa

Pumpkin Risotto **\$28**
Butternut | feta | pinenut | parmesan cheese | herbs

Chef's Seasonal Thoughts **\$30**
Trust the chef to look after your delight for tonite

****Palusami – Fiji Island dish, local spinach cooked in coconut cream with garlic and onion

**** Miti- freshly squeeze coconut milk with fine diced onion, chillies, cucumber and chopped coriander, lemon juice, salt and pepper

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Dessert

Dark Chocolate Delight Salted caramel cocoa tuile hokey pokey ice cream	\$15
White Chocolate Cheesecake (gf) Lemon curd chocolate soil raspberry gel	\$15
Sweet Treat Dark chocolate mousse honeycomb mascarpone date and orange ice cream	\$14
Rhubarb and Apple Crumble (gf) Poached rhubarb and apple pistachio praline Chantilly cream	\$15
Baked Pineapple and Coconut Mousse (v, gf, df) Poached berries passionfruit pulp mint orange candied zest	\$14

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