

## DINNER MENU

Oven fresh garlic herb bread or country style bread with dip 9

### APPETISERS

The Café house salad, chardonnay vinaigrette 12  
*mixed leaves, cherry tomatoes, kalamata olives, bell pepper, carrot*

Chicken tenderloin or smoked salmon Caesar salad 17 / 19  
*cos salad, crispy bacon, anchovies, garlic crouton, soft poached egg*

Chicken or Tiger prawn Laksa \* 17 / 19  
*Asian soup with coconut, lemongrass, lime leaves, chilli, tofu, egg noodles and sprouts*

Hand picked crab, avocado salad \* 19  
*chilled gazpacho, avocado oil*

Aged goat cheese, field mushroom, roasted artichoke crostini\* 17  
*ginger macerated rock melon, red radish, rocket leaves*

Pan seared scallops 19  
*sautéed pak choy, turnip, crispy shallots, spiced coconut dressing*

Steamed New Zealand green shell mussels \* 16  
*choice of cream sauce or ginger lemongrass broth or chilli garlic sauce*

### PASTA & PIZZA

Artisan-made organic spaghetti *	ENTRÉE	20	MAIN	28
<i>grilled eggplant, vine ripened tomato, kalamata olives, crumbled feta</i>				

Artisan-made organic penne *	ENTRÉE	20	MAIN	28
<i>crispy pancetta, asparagus tips, green beans, baby peas, olive oil</i>				

Pizza margherita 20  
*tomatoes, mozzarella, fresh basil*

Additional choice of pizza toppings (each) 1.5  
*Italian salami, forest mushrooms, bacon, artichokes, bell peppers, caramelised onion chutney  
 bocconcini, feta cheese, kassler ham, grilled chicken*

\* Gluten free pizza base available on request

\* HEALTHY CHOICES  
 All prices include 12.5% Goods & Services Tax

## FROM THE MARKET

New Zealand Angus Pure eye fillet 250g *	36
New Zealand Angus Pure sirloin 300g	35
New Zealand rack of lamb 350g	38
New Zealand King salmon 250g *	36
Fish of the day 250g *	35

All 'From The Market' dishes are served with your choice of sauce and a side dish:

## SAUCES AND CONDIMENTS

*red wine jus, green peppercorn sauce, forest mushroom jus, caramelised onion and kawakawa chutney, lemon butter sauce*

## SIDE DISHES

9

*French fries, potato wedges, kumara chips, slow roast new potatoes with fresh herbs, sautéed asparagus, pan roast button mushrooms with pesto, sautéed seasonal vegetables\* rocket salad with shaved parmesan, aged balsamic dressing \**

## SIGNATURE DISHES

Ostrich fillet with sumac *	36
<i>roasted peppers, baby spinach, asparagus, snow peas, roast garlic tahini dressing</i>	
New Zealand pork fillet wrapped in Prosciutto	30
<i>tossed shaved beans, pumpkin and nectarine relish</i>	
Roasted New Zealand red snapper fillet *	35
<i>grapefruit, orange, kumara mash, watercress seedlings</i>	
Aromatic grilled free range corn fed chicken breast *	30
<i>cabbage roll, coriander spring onion relish, ginger rice</i>	
Gourmet beef burger	22
<i>aged cheddar cheese, streaky bacon, fried egg, spiced potato wedges</i>	
Nasi Goreng	28/ 32
<i>chicken or prawn stir-fried rice with garlic, fried shallots, egg, chilli sambal</i>	
Char Grilled seafood platter *	39
<i>scallops, tiger prawns, clams, fish fillets, mussels with dipping sauces café house salad</i>	

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