



TO SHARE

Garlic bread , garlic butter, fresh herbs (v)	14
Bruschetta , grilled ciabatta, heirloom tomato, feta, basil (v, vg on request)	17
Antipasti platter , prosciutto, olives, peppadews, grilled ciabatta, chicken liver pate, fig chutney (gf on request)	32
Seafood platter , garlic chili prawns, salt & pepper squid, battered fish, mussels in a half shell, lemon dill aioli	38

ENTREES

House made soup , bread roll and butter	16
Crumbed camembert , sour dough crisp, wild berry chutney	16
Crispy pickled cauliflower , fried curry leaves, togarashi, curried sauce (vg)	18
Confit duck leg , green papaya salad, chili, hosin, plum sauce	22
Seared scallop , carrot and ginger puree, miso emulsion, lump fish caviar (gf)	21

LARGER PLATES

Roasted Italian vegetable fettuccini , blistered tomatoes, red pepper coulis (v)	29
Braised lamb shank , purple kumara mash, garlic bok choy, gremolata (gf, df)	36
Waitoa chicken breast , watercress and spinach puree, pumpkin gnocchi, onion jus	36
Taupo lamb rump , pea puree, broccolini, glazed carrots, mint jus (gf, df)	38
Pan seared Regal salmon , creamy mashed potatoes, olive and caper caponata, verde salsa	38
Taupo lamb rump , smoked kumara purée, broccolini, sekanjabin mint sauce (gf, df)	28
Savannah eye fillet , mushroom puree, buttered carrots, wild mushrooms, black garlic butter, red wine jus (gf)	42



SIDES

Green salad , radish, cherry tomatoes, cucumber and light vinaigrette (v, vg, df, gf)	8
Chunky fries , tomato sauce and aioli	8
Fresh market greens , herb oil, toasted almonds (v, df, gf)	8
Creamy mashed potato	8

CASUAL DINING OPTIONS

Beer battered fish fillets , chunky fries, tartare sauce coleslaw	30
Wairakei beef burger , classic burger sauce, bacon, onion, tomato, lettuce, smoked cheddar	30
Wairakei chicken burger , Cajun chicken, bacon, grilled pineapple, brie, jalapeno, tomato relish	30

TO FINISH

Over The Moon cheese board , selection of 3 cheeses, cracker bread, honeycomb, fresh fruit (v)	26
Coconut ricotta custard , raspberry sorbet, flourless brownie, lemongrass Chantilly, almond polenta crumble (v)	17
Raspberry opera cake , lemon, raspberry jelly, lemon kisses	17
Mango bliss , mango, polenta crumb, white chocolate mousse, lychee marshmallow	17
Flexi chocolate ganache , passionfruit mango sorbet, coconut snow, mango crèmeux (gf)	17

TIPPLES

Naughty & nice Vanilla ice cream, crème de cacao, Baileys, Laiphroag	18
Alpha Domus Leonarda Sémillon Luscious palate of orange blossom, apricot & honey flavours	13
Taylors Port Ruby or Tawny	14
Liqueur coffee Baileys, Frangelico, Kahlua, Irish, French	18
Barista coffee	5
Dilmah Tea selection	4.5

v- vegetarian | gf - gluten free
df - dairy free | vg - vegan