

CROISSANT

- With Butter & Jam \$9.50 / With Ham & Swiss Cheese \$13.00

GAUFRES AU CHOCOLAT

Belgium Waffles with Chocolate Sauce & Whipped Cream \$15.00

GRANOLA

Toasted Granola, Greek Yoghurt & Stewed Seasonal Fruits (GFA) \$16.00

PETIT DEJEUNER DE LA MAISON

Savour Big Breakfast - Free Range Eggs with Bacon, Sausage, Tomato, Portobello Mushrooms, Hash Brown & Toast with Tomato Chutney (GFA) \$24.00

EGGS BENEDICT

Free Range Poached Eggs on Brioche with Salsa & Hollandaise (GFA)
- With Bacon \$20.00 - With Marlborough Salmon \$22.00

FRENCH TOAST

French Toast with Banana, Bacon & Maple Syrup (GFA) \$19.50

OMELETTE

Filled with Ham, Spinach, Caramelised Onion & Cream Cheese served with Salad (GF//DFA/VegA) \$21.00

PÂTÉ DE FOIE DE VOLAILLE

Chicken Liver Pâté served with Fruit Chutney, Breads & Crackers (GFA) \$17.00

PENNE A LA FORESTIERE

Penne Pasta in a Creamy Sauce with Ham, Mushroom, Spinach and Parmesan \$20.00

TARTE AU CHEVRE

Goats Cheese & Beetroot Tart served with a Waldorf Salad & Honey, Rosemary Dressing (V) \$20.00

SALADE DE POULET

Chicken, Roast Pumpkin & Beetroot Salad with Feta and Balsamic vinaigrette (GF) \$22.00

MOULES DE MARLBOROUGH

Marlborough Green Lip Mussels in a Creamy White Wine & Red Onion Sauce served with Breads (GFA) \$22.00

SANDWICH DE PORC

Open Spiced Pulled Pork Sandwich with Slaw & Fruit Chutney served with Fries (GFA/DF) \$24.00

SANDWICH DE BOEUF

Sirloin Steak, Lettuce, Tomato, Caramelised Onions, Swiss Cheese, Tomato Chutney & Aioli served with Fries (GFA/DFA) \$24.00

KEBAB D'AGNEAU

Harissa Lamb Skewers on a bed of Persian Couscous with a Mint & Yoghurt Sauce (DFA) \$20.00

RISOTTO DU JOUR

Ask your waiter for the Chef's Daily Risotto (GF/DFA) \$25.00

Nibbles & Sharing

OLIVES & CHAMPIGNONS MARINES (GF) \$8.00
Mixed Olives & Marinated Mushrooms

GARLIC VIENNA (GFA) \$9.00

French Vienna, Garlic Butter, Parmesan with Salsa

PLATEAUX DE CHARCUTERIE FOR TWO \$39.00

Platter with Brie, Aged Cheddar, Port Wine Cheddar, Prosciutto, Venison Salami, Lamb Skewer, Chicken Liver Pate, Chutney, Crackers & Bread Selection (GFA)

On the Side

FRIES \$8.00
With Tomato Sauce

VEGETABLE \$8.00
Roast Seasonal Vegetables

SALAD \$8.00
Mixed Leaf Green Salad

BREADS \$5.00
Bread Selection

Please inform your waiter of any dietary requirements.

We are happy to accommodate our Vegan diners, please ask the wait staff.

GF: Gluten Free GFA: Gluten Free Available
DF: Dairy Free V: Vegetarian



Desserts

CRÈME BRULÉE	(GF)	\$14.00
Vanilla Crème Brulee with Cream & Almond Crumble		
PAIN PERDU		\$16.00
Tiered Cinnamon, Chocolate & Vanilla House Made Brioche Pudding served with Vanilla Ice Cream		
BACLAVA		\$17.00
Baclava served with Ginger Ice cream and an Anzac Biscotti		
CHEESECAKE		\$16.00
Baked New York Cheesecake with the Chef's topping of the day		
AFFOGATO	(GF)	\$10.00
Vanilla Ice Cream, Espresso Shot		
Or try it with your choice of liqueur		\$15.00

Le Delice

PÂTISSERIE

A delicious selection of cakes and slices are baked daily by our pastry chef

Please ask your waiter to see

"The Cake Tray"

COFFEE

Served Double Shot

Flat White	\$4.50
Cappuccino	\$4.50
Latte	\$4.50
Long Black	\$4.00
Moccachino	\$5.00
Liqueur Coffee	\$12.00
Mug	\$0.50
Soy or Almond Milk	\$0.50
Decaf	\$0.50

Hot Drinks

Hot Chocolate	\$5.00
Tumeric Latte	\$5.00
Chai Latte	\$5.00
Lemon, Honey & Ginger	\$3.50
Hot Berry Juice	\$3.50
Turkish Apple	\$3.50

TEA

English Breakfast	\$4.00
Earl Grey	\$4.00
Peppermint	\$4.00
Green	\$4.00
Otago Summer Fruits	\$4.00
Japanese Lime	\$4.00
Chamomile	\$4.00

A full range of drinks are available to view on our beverage menu. Merci



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