

# 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

# Digestifs

## DESSERT WINE

Forrest Botrytised Riesling (Glass)	\$10.50
(Bottle)	\$49.00

## LIQUEURS

Grand Marnier	\$8.00
Kahlua	\$8.00
Frangelico	\$8.00
Amaretto	\$8.00
Cointreau	\$8.00
Baileys	\$8.00
Tia Maria	\$8.00
Galliano Vanilla	\$8.00

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

## 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	\$4.00

## 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



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

Please inform your waiter of any dietary requirements.  
We are happy to accommodate our Vegan diners, please ask the wait staff.

## *Entrée*

OLIVES & CHAMPIGNONS MARINES Mixed Olives and Marinated Mushrooms	(GF)	\$8.00
GARLIC VIENNA French Vienna, Garlic Butter, Salsa & Parmesan	(GFA)	\$9.00
BREAD, CRACKERS & DIPS Bread selection served with Infused Olive Oil, Dukkha, Tapenade & Salmon Mousse	(GFA)	\$16.00
PÂTÉ DE FOIE DE VOLAILLE Chicken Liver Pâté with Chutney, Toasted Breads & Crackers	(GFA)	\$17.00
CAMEMBERT CUIT Crumbed Deep Fried Camembert Wedges with Plum Sauce		\$18.00
MOULES DE MARLBOROUGH Half Dozen Marlborough Green Lip Mussels in a Creamy White Wine & Red Onion Sauce served with Breads	(GFA)	\$18.00
TARTE AU CHEVRE Goats Cheese & Beetroot Tart served with Fresh Salad & a Honey & Rosemary Vinaigrette	(V)	\$19.00

## *Plats*

SALADE DE POULET Chicken, Roast Pumpkin & Beetroot Salad with Feta and Balsamic vinaigrette	(GF)	\$22.00
LINGUINE		
– Seafood Linguini Tomato Marinara with Parmesan		\$27.00
– Roast Vegetable Tomato Linguine with Feta		\$25.00
POISSON DU JOUR Today's Market Fish at Market Price served on Persian Pearl Couscous served with a Leek & Bean Aromatic Gremolata and an Orange & Capsicum Sauce	(GF)	\$P.O.A
CUISSÉ DE CANARD Confit Duck Leg served on Mushroom Risotto with a Red Wine Jus	(GF)	\$29.00
AGNEAU A L'HARISSA Harissa Spiced Lamb Rump with Roast Vegetables and a Spiced Capsicum Coulis	(GF)	\$29.00
STEAK A LA TOMATE Tomato aged Ribeye with Duck Fat Potatoes, Roasted Baby Vegetables a Hollandaise Swirl & your choice of either a Blue Cheese Sauce or Red Wine Jus	(GF)	\$37.00

## *To Share*

PLATEAUX  
DE CHARCUTERIE  
FOR TWO \$39.00  
(GFA)

Charcuterie Platter for 2 with  
Brie, Aged Cheddar, Port Wine  
Cheddar, Prosciutto,  
Venison Salami, Lamb Skewer,  
Chicken Liver Pate, Chutney,  
Crackers & Bread Selection

## *On the Side*

FRIES	\$8.00
With Tomato Sauce	
SALAD	\$8.00
Mixed Leaf Green Salad	
VEGETABLES	\$8.00
Roast Vegetables	
BREAD	\$5.00
Bread Selection	

GF: Gluten Free

GFA: Gluten Free Available

DF: Dairy Free

V: Vegetarian



Please inform your waiter of any dietary requirements.

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