



café • winebar • with a view

Entrée

Garlic bread \$8.00

toasted ciabatta topped with garlic butter

Cup Soup of the Day \$12.00

ask your wait person for the chef's flavor of the day, served with toasted baguette

Cup Seafood Chowder \$14.50

served with toasted baguette

Green Lipped Mussels \$16.00 Main \$24.00

in a red curry coconut sauce, served with toasted baguette

Honey Mustard Chicken Strips \$16.00

served on salad greens

Main

Pan Seared Akaroa Salmon Fillet \$24.50

served with lemon and thyme mashed potato, buttered green beans topped with hollandaise sauce

Lamb Loin \$29.00

served on a Mediterranean warm roasted salad of kumara, parsnip, pumpkin, carrot and spinach drizzled with red pepper couli

Chicken Breast \$26.00

wrapped with bacon, served on crushed sage potatoes, green beans and spinach topped with a creamy chicken sauce

Scotch Fillet \$29.00

served with mesculin salad, rosemary & thyme roasted potato and kumara duo topped with your choice of creamy garlic mushroom sauce, red wine jus or garlic butter

Vegetable Stack \$22.00

with grilled Haloumi cheese and salad

Pasta of the day \$20.00

ask your wait person for the chef's flavor of the day



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Dessert

Fresh Fruit Salad \$10.00

with ice cream trio

Chocolate Mousse \$10.00

with berry compote

Hot Apple and Rhubarb Crumble \$10.00

with cream and ice cream

Vanilla Bean Crème Brulee \$10.00

served with boysenberry compote and ice cream