



## **Appetisers**

<b>Stone barn baked breads</b>	<b>\$7/\$12</b>
Olive oil, smoked salt butter, roast aubergine caviar	
<b>Seasonal soup</b>	<b>\$12.50</b>
Grilled croutons	
<b>Beetroot tart</b> (n) (v)	<b>\$19</b>
Warm goats cheese, pear & ginger jam, pecan and rocket salad	
<b>Seared Atlantic scallops</b>	<b>\$23</b>
Sweet corn crêpe, warm shrimps and tomato salsa, cabernet syrup	
<b>Trio of pork</b>	<b>\$21.50</b>
Organic pork fillet, glazed pork belly and black pudding crumble Carrot purée, pear salad and apple jelly	
<b>Warm grilled calamari and chorizo salad</b>	<b>\$21.50</b>
Wild rocket, warm avocado, cherry tomato and sweet balsamic dressing	
<b>Creamed cheese pansotti pasta</b>	<b>\$19</b>
Grilled prawn salad and crayfish bisque	

## **Main Courses**

<b>Bouillabaisse</b>	<b>\$38</b>
Rich fish stew with fish of the day, squid, clams, mussels, prawns, saffron potatoes and garlic crouton	
<b>Taste of Otago</b> (n)	<b>\$41.50</b>
Southland lamb rack with roasted portobello mushrooms Confit duck on a rich white bean cassoulet Braised wild hare with fresh tagliatelle, blue cheese and roasted prunes	
<b>Braised Hereford beef</b>	<b>\$38</b>
Creamed roast potato, petit onions, smoked confit garlic, rich pan juices	
<b>Vegetarian assiette</b> (v) (n)	<b>\$35</b>
Leek and mushroom tart, tomato chutney. Grilled aubergine roulade With braised fennel and a citrus butter sauce	

(n) These dishes contain nuts  
(v) Suitable for vegetarians



## **Alpine Dining**

### **Neuchâtel Swiss style cheese fondue**

\$36 per person (min 2)  
rich Emmental and Gruyère fondue  
gourmet bread selection, cured meats, spicy Italian sausages  
roasted courgettes & peppers,  
seasonal fruits

## **GRILLS**

Market fish	\$35
Akaroa Salmon	\$34
200g Hereford prime beef fillet steak	\$39
250g Southland lamb rump	\$34
Local free range ½ chicken	\$36

**Sauces:** mustard cream, port wine jus, green peppercorn, mint,  
béarnaise, tartar

**All served with vegetables or salad of the day**

**And your choice of:**

Tartiflette –baked thinly sliced potato with bacon, onions and Raclette cheese  
Roasted kumara, puy lentils, pinenuts & wild thyme  
Parmesan crusted pumpkin, fresh basil

### **Sides all \$9**

Chef's warm salad  
Seasonal market vegetables  
Home made potato chips & fresh mint aioli

(n)These dishes contain nuts  
(v) Suitable for vegetarians