



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