

## Entrees

Soup of the Day \$ 10

Served w artisan bread

Pate of the House \$9.50

Served w petit crostini

Bruschetta \$9.50

Grilled bread w choice of tomato & basil OR mushroom & feta

Seafood Medley \$17.50

Prime selection of seafood w two dipping sauces and bread

Our own green lip mussels \$15

Coromandel grown W red onions in creamy white wine reduction

Risotto \$13.50

Blue vein cheese & mushrooms

Garnished w vine tomato

## Mains

Salmon fillet \$25

Ovenbaked in cider&soy,served on lemon couscous w almond asparagus

Scotch Fillet of Beef \$32

A legend of a meal, served w one hell of a sauce and more.....

Fresh Pasta \$21

Homemade tomato-basil sauce topped w sautéed chicken breast

Black lacquered Duck \$29

Slow roasted confit of duck,served on creamy mash w baby vegetables

Pork Fillet noisettes \$23

Stuffed w mushrooms ,served on a creamy marsala reduction w potato gratin & vegetables

Roasted Rack of NZ Lamb \$27

Served w port wine sauce on dauphinoise potato & baby veges