



Breads

Antipasto Platter

A selection of cured meats, olives, dukkha & grilled bread

17

Grilled Garlic Bread with Mozzarella

10

Entrées

Seafood Chowder

Creamy seafood and vegetables soup with grilled bread

15.5

Osso Buco with Vegetables

Braised venison with vegetable & Guinness broth, garnished with potato gnocchi

18.5

Chicken and Chorizo Scaloppini

Thinly sliced chicken and grilled chorizo in a rich tomato compote on grilled eggplant

16

Seafood Selection

Pan-seared NZ scallops, prawns & mussels, saffron infused french toast with lemon butter sauce

26

Winter Vegetable & Pearl Salad Coated with Mediterranean Relish

Roasted winter vegetables & Couscous with pine nuts – served warm
Add Smoked Chicken: \$6.5

17.5

Mains

Creamy Cashew Pesto with Forest Mushroom Tagliatelle

Home-made pasta, spinach, basil and peas with olive oil and balsamic vinegar (Vegan)

22.5

Grilled Courgette Winter Vegetables in Classic Tomato Ragu

Slow roasted winter vegetables with fresh herbs wrapped in courgette, finished in tomato sauce (Vegan)

20

Euro/Indian Butter Chicken Curry

Tender chicken curry & vegetables served with garlic naan, coriander rice and condiments

29

Hot Smoked Marlborough Salmon

Risotto cooked in lemon, wine & seafood broth and fresh herbs, finished with caper butter

35

Five Spiced & Twice Cooked Pork Belly, Prunes & Candy Apple

With spice & maple syrup rub, marsala sauce, agria mash and roasted vegetables

36

Slow Cooked Lamb Shoulder Rack

Slow braised lamb shoulder, grilled vegetables with baby peas, agria mash, thyme & mint jus

39

Scotch Fillet

Grilled scotch fillet with a choice of Lake Bistro agria potato wedges & salad OR potatoes wedges & vegetables, finished with a choice of mushroom, red wine or garlic sauce 35

Beef Eye Fillet

Eye fillet of beef seared on the grill then oven baked, served with grilled vegetables, vine tomato, agria mash, onion jam & red wine jus 38

**** SEE OUR BLACK BOARD MENU FOR FURTHER MENU OPTIONS**

**** GLUTEN FREE & DAIRY FREE OPTIONS AVAILABLE ON REQUEST**

Sides

Fries	6
Steamed vegetables with lemon scented olive oil	8
Green side salad	6
Fried eggs (2)	5
Agria mash, with EV olive oil	7

Desserts

Vanilla Bean Crème Brûlée Classic brûlée served with lemon biscotti	12
Apple and Rhubarb Crumble With vanilla ice-cream and anglaise	12
Rich Chocolate Marquise With chocolate chilli sorbet	12
Ice Cream Sundae Vanilla and KitKat ice cream with chocolate wafers & cream Served with choice of chocolate, berry or passionfruit sauce	12
Cheese Board Selection of cheeses with fresh & dried fruit and crackers	14

**** GLUTEN FREE & DAIRY FREE OPTIONS AVAILABLE ON REQUEST**

Tea & Coffees

	Regular	Large
Short Black	3.50	
Long Black	3.50	
Flat White	4.50	5.50
Latte	4.50	5.50
Cappuccino (Chocolate/Cinnamon)	4.50	5.50
Mochaccino	4.50	5.50
Hot Chocolate	4.50	5.50
Chai Latte	5.00	
Pot of Tea (Black, Herbal)	4.50	