

## À LA CARTE FROM 5PM - 10PM MONDAY - THURSDAY

### ENTRÉE

#### Artisan Grilled Sourdough

Hummus / River Estate extra virgin olive oil

\$15

#### Baked Focaccia Bread

Melted Bocconcini / semi dried tomatoes / River Estate extra virgin olive oil

\$17

#### Mushroom Asparagus Risotto (V/VG/DF/GF)

(Entrée or Main option) porcini dust / coconut / coriander oil

Wine match: The Maker 'Divinity Cross' Pinot Gris, Gisborne \$11/ B \$49

E-\$18 / M-\$29

#### Jet Set Summer Salad (Entrée or main)

Asparagus/saffron potatoes / pomegranate/ charred red onion & capsicum / green beans, shaved almonds / cider – raspberry walnut vinaigrette  
Add grilled chicken \$7

Wine match: The Maker "Fleur De Lis" Sauvignon Blanc, Marlborough \$11/ B \$49

E-\$22 / M-\$28

#### In House Chef's Home Cured Meats

Three cured cuts/ house pickles / grilled Ciabatta

Wine match: The Maker 'Kings Key' Merlot, Gisborne \$11 / B \$49

\$25

#### Seared Beef Sirloin Carpaccio

Lemon-caper vinaigrette / watercress/ pecorino/ beef bresaola / roquette

Wine match: Forrest Flowers Collection Rose, Hawkes Bay \$12 B 375ml \$30

\$20

#### Classic Caesar Salad (Entrée or main)

Romaine lettuce / crunchy croutons / bacon / shaved parmesan / poached egg / anchovies

Add grilled chicken \$7

Wine match: Torea Sauvignon Blanc, Marlborough \$12 / B \$51

E-\$22 / M-\$28

#### Fresh Oysters

Ponzu chilli-lime dressing

Wine match: Mionetto Prestige Prosecco, Italy \$15 / B \$75

3 - \$20, 6 - \$39, 12 - \$78

### MAINS

#### Asian Spiced Seared Duck Breast

Oyster mushrooms / baby caulini / beetroot puree / 5 spice kumara fondant

Wine match: Paired with: Oblix Pinot Noir, Marlborough G \$12 Btl \$51

\$41

#### Seared South Island Salmon

Saffron potatoes / asparagus / apple-fennel sauce

Wine match: The Maker 'Knighthood' Chardonnay, Gisborne \$11/ B \$49

\$42

#### Coconut Prawn Curry (GF)

Tiger Prawns / curried coconut cream / fragrant Jasmin rice

Wine match: The Maker "Fleur De Lis" Sauvignon Blanc, Marlborough \$11/ B \$49

\$41

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### Flying Fish Seafood Share Platter

\$110

Seared tiger prawn 4 / fresh oysters 4 / pan seared fish / garlic butter half shell mussels 6 / seared Salmon / chargrilled bread / steak fries / dips

Wine match: The Maker "Fleur De Lis" Sauvignon Blanc, Marlborough \$11/ B \$49

### Pan Seared Fish Of The Day

\$42

Homemade potato & truffle agnolotti / caramelized onion sauce / roasted baby vegetables

Wine match: The Maker 'Divinity Cross' Pinot Gris, Gisborne \$11/ B \$49

### Cajun & Thyme Roasted Half Chicken

\$38

Charred red onion & capsicum / green beans / fried sweet chili gourmet potatoes

Wine match: The Makers 'Monarch' Rose, Gisborne \$11/ B \$49

## FROM THE GRILL

### Beef Scotch Fillet (300gm) (GF)

\$43

Silver Fern Farm Beef

Wine match: Grant Burge 'Fifth Generation' Shiraz, Barossa \$14/ B \$65

### Lamb Rump (GF)

\$43

Hawkes Bay Lamb

Wine match: Oblix Pinot Noir, Marlborough, \$12 / B \$51

### Beef Sirloin (GF)

\$42

Silver Fern Farm Beef

Wine match: Grant Burge 'Fifth Generation' Shiraz, Barossa \$14/ B \$65

### Choose Your Sauce

Garlic butter (V)      Mushroom Ragout (GF)      Red wine jus (GF)

Each item from the grill is served with our famous potato gratin and seasonal vegetables

## SIDES

### Truffle Fries (V)

\$15

### Steak Fries (V)

\$11

### Green Garden Salad (GF-V)

\$11

### Seasonal Vegetables (GF-V)

\$11

### Potato Gratin (V)

\$11

### Stir Fried Mushrooms / Green Beans

\$11

### Cesar Salad (V)

\$13