

Soups

French Onion Soup^(V) 22

Classic French onion soup served with Croutons, Cheese & fresh parsley.

Classic Tomato Soup^{(V) (GF)} 22

Classic Tomato soup served with fresh parsley.

Creamy Chicken Soup 25

Cubed seasonal vegetables cooked with chicken tenderloins served with house seasoning & infused oil.

Seafood Chowder 27

Selection of mixed seafood cooked with creamy stock & seasoned with herbs & infused oil.

Breads

Garlic Bread Loaf 12

Bruschetta ^(3 pieces) 15

Roasted French stick bread with garlic butter, tomato, basil & parmesan.

French Pizza Bread ^(2 pieces) 16

Ciabatta bread with a base of Marinara sauce, pepperoni slices & shrimps, topped with shredded mozzarella.

Bread & Dips ^{(4 pieces) (Nuts)} 15

Ciabatta bread with beetroot & cashew hummus, garlic butter & basil pesto.

Entrées

Steamed Garlic Mussels 25

Steamed Mussel cooked in parsley brown butter.

Caesar Salad 26

Crunchy romaine lettuce dressed with creamy Caesar dressing, croutons, aged parmesan, Crispy Bacon & a Free-range egg, choose between Chicken or Prawns.

Scallops & Cauliflower^(GF) 23

Roasted scallops served with cauliflower Cream, in Parsley brown butter & with a side salad.

Goat Cheese & Beetroot^{(V)(Nuts)} 22

Baked goat cheese, beetroot, rocket, walnut, balsamic & crostini.

Garlic Tiger Prawns^(GF) 22

Tiger prawns marinated in garlic & herbs, served with fresh cucumber, aioli, & parsley butter.

Mains

Fillet Mignon ^(GF) 45

Fillet Mignon served with Paris mash, Fresh greens & mushrooms, & Pinot Noir jus.

(Add Garlic parsley Butter 2)

(Add 2 Bacon strips 4)

Lamb Rack ^(GF) 45

Grass-fed lamb rack slow cooked in oven, seasoned with herbs, garlic & spices, served with Mash Potatoes & fresh greens with Juniper berry Jus.

Ferme Venaison ^(GF) 45

Venison rump rubbed in herbs, served with pumpkin mash, fresh seasonal vegetables, carrots, & Juniper berry jus.

Poisson Meuniere ^{(Fish)(DF)} 42

Fresh market fish pan-fried, served with peas, round beans & broccoli, Basil Pesto & Capers with lemon.

Porc ^(Pork) 45

Slow-cooked pork belly, braised red cabbage, Kumara rosti, honey-glazed carrot, croquette, & apple puree.

Chicken Kiev 39

Cage-free chicken breast, filled with herbs & garlic butter, puy lentil ragout, Brussels sprouts & potato gratin, with chicken gravy.

Gnocchi ^{(GF)(V)} 37

Homemade gnocchi, served with garden mushrooms, Pumpkin, baby spinach, aged parmesan & truffle oil.

(Please ask our front staff for more Dairy-free options in mains.)

Side's

Duck fat potatoes 12

Cajun spiced onion rings 12

Steam-battered seasonal vegetables 12

Fresh Green salad 12

Hot pot mushrooms/ Creamy mushrooms 12

Kid's Meal

Crumbed Broccoli Bites 15

Served with Tomato Sauce.

Crumbed Chicken Tenders 15

Served with Tomato Sauce.

Fish & Chip's 15

Served with Tartare Sauce.

Kids Dejeuner Burger 15

Beef burger with Fries & Tomato Sauce.

Ice Cream Sundae 9

A trio of ice cream served with a choice of sauce (Strawberry, Caramel, Chocolate).

Mini Donuts 10

Plain mini donuts with vanilla ice cream & Chocolate glaze.

Cake of the Week 15

Check with our friendly front staff.

Mango & Vanilla Panna Cotta 18

Panna cotta served with macarons, Crumble, and mango ice cream.

Lemon Curd Tart 18

Savory tart, Lemon curd, Citrus gel, Meringue & lemon sorbet.

Dark Chocolate Fondant 18

Dark chocolate fondant, with Maple & Walnut ice cream.

Rose Water Berry 16

Deep-fried milk balls, soaked in rose-flavoured sugar syrup & served with Vanilla ice cream.

Ice Cream Sundae 15

A trio of ice cream served with a choice of sauce (Strawberry, Caramel, Chocolate).

Affogato served with Vanilla bean ice cream and espresso shot. **14**

Add Liqueur 4 Baileys, Frangelico, Galliano Amaretto, Kahlua (Choose one).

Add Whisky 7 Jameson, Johnny Walker Black, Chivas Regal, Glenfiddich 12 Years, Glenmorangie 12 Years (Choose one).