

Angus Pure – Farmed naturally in New Zealand, Angus Pure captures the goodness of the environment it is grown in. Must be grass fed and contain no hormone growth promotants. Angus Pure is rich in nutrients, aged, lean and low in fat, with fine marbling to deliver that extraordinary Angus flavour.

New Zealand lamb, reared naturally all year round on lush green pastures, is an ideal meat to form part of a healthy varied diet, it is high in protein, B vitamins, zinc and iron. New Zealand produces the finest pasture-fed lamb that customers around the world buy on a well-established reputation for quality.

Regal Marlborough salmon, raised in the pure wailoropupu springs of New Zealand's south island before being moved to the remote waters of the Marlborough sounds, they enjoy a wild untouched environment renowned for producing premium quality salmon. High in protein and vitamins plus a natural source of omega-3s, Regal salmon is great for a healthy lifestyle.

The Kapiti coast has just the right climate and soils for growing olives and is now starting to produce some award winning varieties.

Starters & Entrées

Bruschetta w/ roma tomatoes, basil, Spanish onions & kalamata olives	V	<i>per person</i>	3
Garlic and chilli Panini	V, N	<i>per person</i>	3
Chef's platter	N	<i>per person</i>	12
Glass of warm mixed olives sautéed w/ extra virgin olive oil & chilli then finished w/ balsamic glaze	V, GF		9
Sweet corn and turmeric chowder	V, GF		12
Natural Tasmanian oysters w/ lemon & garlic chive white wine butter sauce w/ ginger & chilli oil, garnished w/ sesame-soy wakame seaweed	GF	<i>half dozen</i>	15
		<i>dozen</i>	25
Oysters Kilpatrick grilled with julienne of bacon & Worcestershire sauce		<i>half dozen</i>	15
		<i>dozen</i>	25
Crab mousse rolled in courgette & warm tagliatelle cut vegetable w/ lime & cilantro dressing	GF		17
Cinnamon and cumin roasted lamb fillet w/ cucumber mint and lemon salad	GF, N		18
Seasonal vegetable pakoras w/ mint dipping sauce	V		13
Seared scallops on fresh pea & mint finish w/ crisp pancetta	GF		16
Three cheese and sage tortellini on sautéed spinach & drizzled w/ balsamic reduction	V	<i>entrée</i>	14
		<i>main</i>	21
Linguini w/ chorizo, capers, black olives, spinach, tomato & shaved parmesan		<i>entrée</i>	14
		<i>main</i>	21
Fettuccine w/ zucchini, rocket, basil, tomatoes, lemon & pine nuts	V, H, N	<i>entrée</i>	14
		<i>main</i>	21
Thai beef salad w/ nam jim dressing	H	<i>entrée</i>	15
		<i>main</i>	22
Polenta crusted calamari w/ lemon & cracked pepper aioli		<i>entrée</i>	15
		<i>main</i>	22

Mains

Char-grilled snapper fillet served on baby bok choy w/ capers & thick tomato butter sauce	GF	31
Roasted lamb rump w/ fresh herbs & garlic bedded on char grilled root vegetables	H, GF	32
Sautéed chicken breast encrusted w/ seeded mustard & served on couscous w/ a snow pea, carrot & red pepper salad	H	26
Twice cooked pork belly topped w/ baked caramelized apple, grilled scampi & surrounded w/ vanilla spiced apple sauce	GF	32
Stuffed red pepper filled w/ goat cheese risotto & gratined w/ parmesan cheese; complimented w/ wild rocket	V, GF	22
Duck and pineapple red curry served w/ fragrant rice, chilli sauce & prawn crackers	GF	28

Off the Grill

220g Angus pure eye fillet **36**

250g Angus pure rib eye **33**

300g Grain fed porterhouse **33**

220g Tasmanian Atlantic salmon **32**

with

your choice of roasted chat potatoes, chunky fries, garlic mash or sweet potato

and

your choice of pepper sauce, béarnaise sauce, garlic butter, mushroom sauce or red wine jus

Add

Grilled tomatoes **2**

Sautéed onions **2**

Fried egg **2**

Bacon **2**

On The Side

Roasted vegetables	6
Bok choy with oyster sauce	6
Sautéed mushrooms	6
Spinach w lemon and shallots	6
Garlic mash potato	6
Fresh garden salad	6
Pumpkin gnocchi, semi dried tomato and spinach salad w/ sweet balsamic dressing	6

Dessert

Warm chocolate soup w/ side of berries, seasonal fruit & baker's biscuits	V, N	12
Mint vacherin a meringue and mint ice cream tower surrounded w/ kiwi salsa & chocolate lattice	V, GF	12
Mixed berry cream served in a pastry basket	V	12
Coconut scented pannacotta complimented w/ lime and Curacao syrup & topped with crisp curl	V, N	12
Chef's choice of home made ice creams and sorbets	V, N	12
Affogato w/ your choice of vanilla galliano or sambucca	V, GF	12
Tastings of coconut pannacotta chocolate soup w/ baker's biscuits & mixed berry pastry basket	V, N	17
Cheese platter		19