

### **Menu**

Selection of fresh baked breads with dips and oil	8.50
Honey soy glazed salmon fillets with lime ginger miso, udon noodles and asian style vegetables	18.50
Buttermilk pancakes with streaky bacon, banana & maple syrup	13.50
Chicken, cranberry, brie and spring onion panini with salad	15.00
Chorizo, chicken and roast onion penne pasta in tomato garlic sauce with pamaro cheese	20.00
Sichuan pepper fried calamari on a salad of cucumber, red onion and mint chilli with soy honey dip	16.50
Tempura battered fish fillets with fries, salad and tartare sauce	19.50
Prime sirloin steak crusted with tarragon mustard on kumara mash with roasted field mushroom and sauce au lait	24.50
Platter for two or more: selection of meats, olives cheese, breads ,dips, pickles, smoked salmon	32.00
For children: Chicken and vegetable pasta or fish bites or nuggets with fries, salad and fruit followed with an ice cream sundae	11.00
Mixed leaf salad with mustard honey dressing	6.50

### **Set Menu Lunch**

**\$28.00**

Select either bread to start or dessert to accompany your main

Twice cooked pork belly on mediterranean vegetable salad with coriander and apple salsa and sage jus

Lemon crusted fillet of fish on potato turmeric gnocchi, asparagus, with chive buerre blanc

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A choice of any dessert from the list below.

### **Desserts**

**\$11.50**

Chocolate torte with berry compote, chocolate sauce and chocolate ice cream

Crepe and apple gateau with orange sauce and hazelnut praline ice cream

Summer berries with cappuccino panna cotta, vanilla syrup and ice-cream

Chilled Lime & rambutan sago timbale with coconut cream, palm sugar and mint ice

## **CHEESE**

Kikorangi, aged Cheddar and Brie, with fig and ginger compote, crackers & crostini 18.50

Sweet or savoury muffins 2.50

## **COFFEES & LIQUEURS**

Espresso/Short Black 4.00

Long Black 4.00

Flat White 4.00

Cappuccino 4.00

Mochaccino 4.50

Cup Latte 4.50

Bowl Latte 5.00

Plunger Coffee (per person) 3.50

Tea & Herbal Tea 3.00

Hot Chocolate 4.50

Soy Milk 50c Extra

## **NATURAL FRUIT JUICES**

Apple & Mango, Apple, Pear, Feijoa & Apple

Red Grape, Kiwifruit - Green or Gold

Glass 3.00

Small Carafe 6.00

Large Carafe 10.00

## **PARK ESTATE WINES**

### **WHITES**

|                                    | <b>Bottle</b> | <b>Glass</b> |
|------------------------------------|---------------|--------------|
| Riesling 2006                      | 20.00         | 7.50         |
| Sauvignon Blanc 2008               | 24.00         | 7.50         |
| Pinot Gris 2007                    | 24.00         | 7.50         |
| Chardonnay 2006                    | 24.00         | 7.50         |
| Late Harvest Dessert wine (375 ml) | 22.00         | 9.00         |
| Sparkling Sauvignon Cuvee          | 26.00         |              |

### **REDS**

|                      |       |      |
|----------------------|-------|------|
| Gamay 2007           | 19.00 | 7.50 |
| Cabernet Merlot 2004 | 28.00 | 7.50 |
| Pinot Noir 2006      | 28.00 | 7.50 |
| Syrah 2004           | 30.00 | 8.00 |

## **BAY CLASSIC WINES**

### **STILL**

|                    |       |      |
|--------------------|-------|------|
| Kiwifruit 750 ml   | 18.00 | 7.50 |
| Feijoa 750 ml      | 18.00 | 7.50 |
| Boysenberry 750 ml | 20.00 | 7.50 |

### **SPARKLING**

|                    |       |
|--------------------|-------|
| Kiwifruit 750 ml   | 18.00 |
| Boysenberry 750 ml | 18.00 |

### **BEER**

|          |      |
|----------|------|
| Tui      | 5.50 |
| Heineken | 7.00 |

