

# DINNER MENU

## **Food to start**

Vegetable spring rolls, sweet and sour dipping sauce	14 <b>V P</b>
Free range chicken satay, peanut sambal	16 <b>P</b>
Thai fish cakes with nahm jim and mixed salad leaves	16
Homemade kumara, potato, and pumpkin curry puffs, with soy	14 <b>V</b>
Tasting platter, a selection of the above	30 <b>P</b>
Bread, lavash, local olive oil and dips	18 <b>V</b>
Fresh Whangaroa scallops, salsa rossa	18
Organic chicken liver parfait with toasted sourdough and chutney	14
Island style raw fish 'kokoda', lavash and micro greens	16
Tom yum, with fresh scallops, or banana prawns	18

## **Food to follow**

Red Thai duck curry, jasmine rice, fried shallot	30
Market fish, changes daily, please enquire	32
Crispy fried whole fish, sweet chilli, tamarind, and garlic dressing	<b>(P.O.A)</b>
Aged Angus eye fillet, asparagus, saute potatoes, Merlot jus	34
Tofu, Thai green curry, jasmine rice, basil and coriander	26 <b>V</b>
Crispy free range pork belly salad, soy, ginger dressing	28
Wok tossed free range chicken, cashews, and basil	28
Pad Thai, with either tofu, or banana prawns or free range chicken	28 <b>V P</b>

**V = VEGETARIAN    P = PEANUTS**

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## **Food on the side**

Organic rocket, pear, pamesan, apple balsamic salad	9
Chunky fries with ailoi	9
Steamed market greens	9
Jasmine rice	6

## **Food thats sweet**

Metro Award winning kaffir lime and lemongrass pannacotta, with vanilla roasted seasonal fruit	12
Apple and pear Tarte tatin, with homemade vanilla icecream	12
Meringues fresh berries, and cream	12
Belgian chocolate pot, whipped cream and biscotti ( allow 15 minutes to cook)	14
A selection of homemade ice creams and sorbets, changes daily:	
one scoop	4
two scoops	8
three scoops	12
Affogato - espresso, biscotti, homemade ice cream	10
Cheese platter : A selection of local, New Zealand and European cheeses, Lavash and chutney	
One cheese	14
Two cheeses	18
Three cheeses	22