

# the Grill

## Dinner Menu

### Starters

<b>Pandoro Bread</b> with salted butter medallions <i>v</i>	6
<b>Assorted Breads</b> with Chef's selection of house made dips	18
<b>Bruschetta</b> topped with sundried tomato and basil pesto <i>v</i>	14
<b>Soup of the Day</b> served with a Pandoro roll and butter medallions	16

### Entrees

<b>Maple poached pear</b> with candied walnuts, micro watercress salad, garlic crostini and cucumber sorbet <i>V</i>	19
<b>Pan seared Atlantic scallop's</b> with almond skordalia, pepper dewes, twice baked pork belly and honey mustard dressing <i>gf</i>	25
<b>Venison Carpaccio</b> with beetroot gel, forest mushrooms salad, nut crumble and wasabi aioli <i>gf</i>	25
<b>Poppy seed crusted chicken tenderloin Caesar salad</b> with baby cos, crispy pancetta, garlic crostini, shaved parmesan, anchovy and Caesar dressing	25

### Mains

<b>Pan roasted Kapiti Hapuka fillets</b> with green pea and Danish feta arrancini, smoked red pepper puree, baby turnip and lemon beurre blanc	39
<b>Herb and panko crusted lamb rack</b> with green pea puree, glazed baby carrots, rosemary infused mashed potatoes and port wine jus	39
<b>Venison Short Loin</b> with Broccolini, roasted baby beets, pomme dauphine, parsnip mousseline and juniper berry jus <i>gf</i>	39
<b>Danish feta cheese and pinenut stuffed chicken supreme</b> with puy lentil, parisian carrots, grilled courgettes and mushroom jus <i>gf</i>	39
<b>Mushroom and walnut pansotti</b> with napolitano sauce, shaved parmesan and cocktail onions	33

#### Dietary Requirements:

*V* = Vegetarian

*gf* = Gluten Free

*vgn* = Vegan

Please advise our staff of any dietary requirements or allergies

Whilst care is taken in preparing all food, we are not able to ensure complete allergen safety.

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## Grills

Your preferred cut of meat served with garlic mash, celeriac puree, green beans and soft vine tomato

Prime Angus Rib Eye (200gm)	39
Prime Angus Beef Fillet (200gm)	39
Lemon and pepper rubbed Regal Salmon Fillet	39

### How would you like your meal cooked?

**Blue** | *Very red, warm centre*

**Rare** | *Red, warm centre*

**Medium Rare** | *Red, hot centre*

**Medium** | *Pink, hot centre*

**Medium Well** | *Dull pink, hot centre*

**Well Done** | *No pink, hot centre*

Your choice of sauce (please select one):

Brandy Infused Triple Peppercorn, Wild Mushroom and Thyme,  
Quince Jus, Classic Béarnaise or Garlic and Parsley Butter *gf*

## Sides

<b>Caprese Salad</b> with buffalo mozzarella, tomato, basil, orange, cracked black pepper and balsamic	7
<b>Sautéed potatoes</b> with onion and garlic butter	7
<b>Kale</b> with butter and almonds	7
<b>Chunky Fries</b> with tomato sauce and aioli	7
<b>Cauliflower and fennel Gratin</b> with mozzarella cheese	7

*(Gluten free/dairy free options are available on request)*

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