

the Grill

Starters

- Assorted Bread Platter** with house-made dips, virgin olive oil and aged balsamic vinegar *v* **10**
- Chef's Daily Soup Special** served with a warm artisan bread roll **16**
- Chicken Caesar Salad** with anchovies, bacon, cos lettuce, parmesan and a poached egg **16**
- Horopito Infused Beef Salad** with a green salad and honey mustard dressing *gf* **16**

Mains

- Chicken Burger** **19**
chicken, streaky bacon, cheese and mushroom served on focaccia flat bread with chunky fries
- Angus Beef Sandwich** Angus beef strips, fried egg, iceberg lettuce and tomato served in toasted ciabatta with seasoned potato wedges **19**
- Calzone Pizza Pocket** spinach and feta encased in a delicious crispy dough served with tomato-chili jam and mesclun lettuce *v* **18**
- Amora Club Sandwich** **16**
chicken, streaky bacon, fresh tomato and crisp lettuce on toasted white bread and served with chunky fries
- Fettuccine Carbonara** **18**
with broccoli, bacon, chicken and parmesan cheese
- Twice Cooked Pork Belly** **20**
with broccolini, a port wine jus and a swede and kumara gratin

Desserts

- Fresh Fruit Cocktail** with vanilla bean ice cream **18**
- Warm Chocolate Brownie** with berry compote, vanilla Anglaise and Chantilly cream **18**
- Chef's Dessert of the Day** with selected accompaniments, your waiter will advise **18**
- Kapiti Cheese Selection** **25**
Kikorangi blue cheese, brie and smoked cheddar served with fruit relish, quince paste, dried fruits, nuts and assorted crackers

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