



OCEAN VIEW

RESTAURANT AND WINE BAR

Entrée

Garlic Bread \$9.00

Fresh ciabatta bread with roast garlic and herb butter grilled until golden.

Soup of the Day \$10.00

Please ask the wait staff for today's Special.

Bruschetta \$14.50

Sun blanched tomatoes, char grilled peppers, and kalamata olives atop of toasted ciabatta grilled with mozzarella cheese then drizzled with basil pesto and balsamic reduction.

Coconut Prawns \$17.00

Black tiger cutlets fried in a light crispy coconut batter, served with Asian tossed salad and dipping sauce

Crab Ravioli \$17.50

House made pasta enveloping rich crab leg and shallot filling, tossed in a light lemon thyme crème.

Whitebait \$20.00

Two patties served with green salad and lemon wedges.

Subject to availability

CHILDRENS MENU AVAILABLE

Mains

Sweet Potato Gratin \$28.50

Baked golden kumara and char grilled seasonal vegetables layered with cream infused Indian spices.

Scallops \$30.00

Plump scallops coated in lemon zest, dill, and panko crumb, Served with house made tartare sauce and fries.

Chicken Breast \$30.00

Succulent breast served over a roast shallot risotto with white wine mustard crème.

Cider Glazed Pork \$31.00

Rib rack cutlet encased in crispy crackling, resting on roast garlic and thyme mash.

Lamb \$32.50

Pan roasted rump served medium rare resting on creamy pumpkin with a spearmint glaze.

Fish of the Day p.o.a.

Please ask your wait staff for today's special.

Beef Duet \$34.00

The best of both worlds, tender fillet resting on slow braised beef cheek atop of potato fondant surrounded in port wine jus.

Whitebait \$35.00

Four patties served with your choice of green salad and fries or seasonal vegetables and mash.

Seafood dish of the day p.o.a.

Desserts \$12.50 each

Port Poached Pear

Surrounded in crème anglaise, served with vanilla bean ice cream.

Tiramisu

Genoese sponge soaked in espresso and Tia Maria layered with a sweet mascarpone crème.

Ice Cream Sandwich

House made hazelnut ice cream between chocolate chip cookies drizzled with rich ganache.

Sweet Cannelloni

Drunken raspberries folded through Chantilly cream inside crispy lemonchello infused waffles.

Chocolate Mousse Trio

A generous quenelle each of white, milk, and dark chocolate mousse on a puddle of crème anglaise

SAMPLE MENU ONLY –NO SURCHARGE ON PUBLIC HOLIDAYS