

To Start and to Share

Platter of Bread and Dip (and your selection)

Fresh bread with local Marlborough Two Short Dogs dipping olive oil and homemade dip GF/DF option					\$12.00
- add local marinated olives	extra \$2.00	- add mussels	extra \$8.00		
- add salmon	extra \$5.00	- add extra bread	extra \$5.00		
- add homemade pâté	extra \$5.00				

Mains

Pan Seared Scotch Fillet

with a rich beef cheek ragout, smoked onion puree, broccoli and a rosemary and garlic potato rosti. (GF option)					\$39.90
Suggested wine match Saint Clair Pioneer Block 17 Merlot					

Salmon Fillet

with horseradish flavoured potato gratin, rocket, and caper salad with verjus from the Saint Clair vineyards. (GF option)					\$29.90
Suggested wine match Saint Clair Pioneer Block Chardonnay					

Oven Roasted Pork Cutlet

scented with a piri piri crust, roasted gourmet potatoes, homemade beetroot relish and a salad of winter greens. (GF option)					\$28.50
Suggested wine match Saint Clair Pioneer Block Pinot Noir					

Chicken Soba Bowl

A rich broth of chicken, pork and miso flavoured with lemongrass, chilli, garlic, ginger, leafy greens and grilled chicken thigh.					\$28.00
Suggested wine match Saint Clair Pioneer Block Grüner Veltliner					

Celebration of Marlborough Platter

Made to share amongst two					
A celebration of Marlborough with all produce sourced locally. homemade salmon gravlax, Marlborough mussels, Premium Game salami, homemade pâté, local olives, homemade dip, Garlic Noir and fresh local bread. (GF option)					\$57.00
Suggested wine match Saint Clair Wairau Reserve Sauvignon Blanc					

Inspiration from the Garden

Our chef's celebration of the locally grown vegetables currently in season. Ask your waiter for today's inspiration. (GF/DF option)					\$23.50
Suggested wine match Saint Clair Godfrey's Creek Reserve Pinot Gris					