

## s t a r t e r s

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<b>Artisan breads &amp; dips</b>	14
paprika hummus, basil pesto, olivo olive oil, ciabatta (gluten free bread items available on request)	
<b>Soup of the day</b>	16
Ask your friendly wait staff about today's special Served with grilled ciabatta	

## e n t r e e s

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<b>Butternut Agnalotti</b>	18
Pumpkin puree, pumpkin seeds, lemon feta, sage oil <b>lf v</b>	
<b>Quail roulade</b>	20
Date and blue cheese stuffed, quail legs, beetroot textures <b>gf</b>	
<b>Salt baked celeriac</b>	18
Celeriac puree, pickled celery, agave carrot, nasturtiums <b>df v</b>	
<b>Chicken pate</b>	18
Cornichons, pickled onion, grilled ciabatta <b>lf</b>	
<b>Green lip mussels</b>	20
Creamy chilli, garlic & white wine reduction	

**lf** - local food (provincially sourced)

**gf** - gluten free

**n** - contains nuts

**df** - dairy free

**v** - vegetarian

For any other dietary restrictions please inform our friendly service team

As good food takes time please inform us of your time restraints

## m a i n s

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<b>Slow braised beef cheek</b>	38
Guinness slow cooked, kumara puree and gratin, baby vegetables <b>gf</b>	
<b>Salt baked pork</b>	37
Jerusalem artichoke, bacon cream, baby carrot, pork reduction <b>lf</b>	
<b>Crispy skin salmon</b>	37
Black rice, pumpkin puree, broccoli, caper butter sauce <b>gf</b>	
<b>Lamb shank</b>	36
Bacon mash, baby carrots, minted peas, lamb sauce <b>gf</b>	
<b>Creamy pumpkin Risotto</b>	28
Pumpkin crisps, pumpkin seeds, shaved parmesan <b>gf v</b>	

## s i d e s

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steamed broccoli & mornay sauce  
 honey glazed carrots  
 Chunky fries with aioli  
 Garden salad with Olivo olive oil

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## s w e e t

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<b>Molten cake</b>	16
Brazilian cachaça liquor, raspberry compote, vanilla bean ice cream	
<b>Pavilion banoffee spring rolls</b>	16
Deep fried banana, salted coconut caramel <b>df</b>	
<b>Peach cobbler</b>	16
Vanilla mascarpone, biscuit crumb	
<b>Affogato</b>	16
Your choice of liqueur, espresso, vanilla bean ice cream	
<b>Crème brulee</b>	16
Maple and walnut, candied walnuts, shortbread <b>n lf</b>	
<b>White chocolate mousse</b>	16
Filo tuille, Olivo olive oil ice-cream, pistachio crumb <b>lf</b>	

## c h e e s e

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carefully selected Kapiti cheeses served with appropriately considered accompaniments – today's selection will be explained by your friendly service staff

gluten free textures can be provided on request

<b>single serve cheese</b>	18
<b>selection of three cheeses</b>	25

## i n f u s i o n s

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<b>espresso coffees</b>	4.5
<b>teas</b>	4.5
<b>liqueur coffees</b>	13.5

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