



## from our chef

**Breads** - Freshly baked bread from Il Forno served with Kapiti butter \$4.00

**New Zealand Olive Oils** - changes daily... 30ml \$5.50

From Our Smoker (*as an entrée or to share*)

Fresh kahawai or trevally - manuka wood-smoked with lemon & black pepper mayonnaise, cucumber salad & warm sourdough \$19.50

### **Clevedon Coast Oysters**

½ doz \$16.00 or 1 doz \$30.00

Served Natural with chardonnay vinegar or natural with Spanish Onion, parsley salsa or grilled with mild mustard mayonnaise (*or a combination*)

### **Entrées**

Mildly spiced tomato & mussel soup served with basil & garlic bruschetta \$17.50

Sugar-cured Akaroa salmon with apple & celery salad & horseradish crème fraiche \$19.50

Spanish Serrano ham, asparagus, rocket, manchego cheese croquettes & sherry vinegar \$20.50

Ceviche of snapper, marinated in coconut & lemon, served with cucumber & iceberg lettuce \$19.50

Tortellini of veal, ricotta & spinach with wild mushroom sauce & parmesan \$18.50

Crisp chilli salt squid, fennel & hazelnut slaw & burnt orange dressing \$18.50

Rare-roasted ostrich with beetroot & goatscheese tart, watercress salad \$20.50

### **Mains**

#### **Specialty**

Seafood mixed grill (for 2) - whole no.1 scampi, snapper, salmon, squid, oysters & mussels \$89.00

#### **Fish**

Pan-fried lemon crumbed snapper with asparagus risotto & lemon butter \$32.50

Tuna roasted with harissa, served with orange fennel & black olive salad \$31.50

Grilled market fish with green bean, white bean & vine tomato salad and gazpacho sauce \$31.50

Pan-fried salmon with crushed peas, Sardinian couscous, preserved lemon pinenuts & rocket pesto \$30.50

Scampi grilled with garlic parsley butter served with watercress & lemon \$45.00

#### **Meat**

Char-grilled grain-fed sirloin with potato rosti, roasted field mushrooms, porcini & garlic butter \$35.00

Chicken breast roasted with mild Spanish pepper, served with warm potato, artichoke & chorizo salad, and finished with a romesco salsa \$31.50

Rosemary lamb rump with spinach, goatscheese & pinenut pastry, served with pepperonata \$34.00

Roast Pork Scotch Fillet with sauté potatoes and apples, prunes in bacon, served with a slow cooked onion sauce \$33.50

Pan-fried veal scallopine with proscuitto, ricotta gnocchi, roast cherry tomatoes, basil & garlic crumbs \$32.50

#### **Sides all \$7.00**

Fried potato with garlic & rosemary

Steamed green beans with pancetta

Sauté cauliflower with almonds, parmesan & parsley

Cos lettuce, walnut & raisin salad

Rocket & parmesan salad with red wine vinaigrette

*A vegetarian menu is available on request*

*Only one account per table*