

CROISSANTS

- With Butter & Jam \$9.00 / With Ham & Swiss Cheese \$12.00

GAUFRES AU CHOCOLAT \$15.00

Belgium Waffles with Chocolate Sauce & Whipped Cream

GRANOLA (GFA) \$16.00

Toasted Granola, Greek Yoghurt & Berry Compote

SIMPLY EGGS ON TOAST (GFA) \$19.00

Free Range Eggs with Fresh Salad, Rye Bread & your choice of warm Marlborough Salmon or Bacon

EGGS BENEDICT (GFA) \$20.00

Free Range Poached Eggs on Brioche with Salsa, Hollandaise & your choice of warm Marlborough Salmon or Bacon

FRENCH TOAST (GFA) \$19.00

- With Vanilla Diplo & Berry Compote or With Banana, Bacon & Maple Syrup

FRENCH OMELETTE (GF) \$21.00

Filled with Ham, Spinach, Caramelised Onion & Cream Cheese served with Salad

PÂTÉ DE FOIE DE VOLAILLE (GFA) \$17.00

Chicken Liver Pâté served with Fruit Chutney, French Breads & Rice crackers

RIGATONI A LA FORESTIERE \$20.00

Rigatoni Pasta in a Creamy Sauce with Ham, Mushroom, Spinach and Parmesan

TARTE AU FROMAGE DE CHEVRE (V) \$19.00

Goats Cheese Tart served with a Waldorf Salad & Honey, Rosemary Dressing

SALADE MONTAGNARDE (GFA) \$20.00

Fresh Salad with Chicken, Bacon, Croutons, Brie, French Vinaigrette & Aioli

MOULES DE MARLBOROUGH (DF/GFA) \$22.00

½ Shell Marlborough Green Lip Mussels in a Wine White, Fresh Herb Sauce with Tomato Salsa served with your choice of Fries or French Breads

SANDWICH AU BOEUF (GFA) \$24.00

Sirloin Steak, Lettuce, Tomato, Caramelised Onions, Swiss Cheese, Tomato Chutney & Aioli served with Fries

RISOTTO DU JOUR (GF/DFA) \$25.00

Ask your waiter for the Chef's Daily Risotto

POISSON DU JOUR (GF/DF) \$P.O.A

Today's Market Fish at Market Price served with a Pickled Vegetable Salad & Salsa Verde

Nibbles & Sharing

OLIVES (GF) \$7.00

Mixed Olives

GARLIC (GFA) \$9.00

VIENNA

French Vienna, Garlic Butter, Parmesan with Salsa

PLATEAUX
DE CHARCUTERIE
FOR TWO \$39.00

Platter with Brie, Aged Cheddar, Port wine Cheddar, Ham, Prosciutto, Venison Salami, Olives, Chicken Liver Pate, Salad, Chutney, Rice Crackers & Bread Selection (GFA)

On the Side

FRIES \$8.00

With Aioli and Tomato Sauce

VEGETABLES \$8.00

Steamed Vegetables

SALAD \$8.00

Mixed Leaf Green Salad

BREADS \$5.00

Bread Selection

GF: Gluten Free

GFA: Gluten Free Available

DF: Dairy Free

V: Vegetarian



Please inform your waiter of any dietary requirements.

We are happy to accommodate our Vegan diners, please ask the wait staff.

Desserts

CRÈME BRULÉE	(GF)	\$14.00
Vanilla Crème Brulee with Vanilla Icecream & Almond Crumble		
GATEAU TROPICAL	(Vegan)	\$16.00
Vegan Pineapple & Coconut Cake with Mango Sorbet, Chocolate Soil & Caramel Sauce		
LE COLISEE	(GF)	\$14.00
The Colosseum – Meringue stack with Vanilla Diplo, Whipped Cream, Mixed Berries Compote & Lemon Curd		
PARFAIT DE KIWI	(GF)	\$16.00
Kiwi Fruit Parfait with Kiwifruit Compote & Meringue Crumb		
MOUSSE AU CHOCOLATE	(GF)	\$16.00
Chocolate Mousse with Pear & Vanilla & Almond Streusel		
AFFOGATO	(GF)	\$10.00
Vanilla Ice Cream, Espresso Shot		
Or try it with your choice of liqueur		\$15.00

Le Delice

PÂTISSERIE

A delicious selection of
cakes and slices are
baked daily by our
pastry chef

Please ask your waiter
to see

“The Cake Tray”

COFFEE

Served Double Shot

Flat White	\$4.00
Cappuccino	\$4.00
Latte	\$4.00
Long Black	\$3.50
Moccachino	\$5.00
Liqueur Coffee	\$12.00
Mug	\$0.50
Soy or Almond Milk	\$0.50
Decaf	\$0.50

Hot Drinks

Hot Chocolate	\$5.00
Tumeric Latte	\$5.00
Chai Latte	\$5.00
Lemon, Honey & Ginger	\$3.50
Hot Berry Juice	\$3.50
Turkish Apple	\$3.50

TEA

English Breakfast	\$4.00
Earl Grey	\$4.00
Peppermint	\$4.00
Green	\$4.00
Otago Summer Fruits	\$4.00
Japanese Lime	\$4.00
Chamomile	\$4.00

A full range of drinks are available to view on our beverage menu. Merci



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