

Entrée

OLIVES	(GF)	\$7.00
Mixed Olives		
GARLIC VIENNA	(GFA)	\$9.00
French Vienna, Garlic Butter, Salsa & Parmesan		
ASSIETTE DE FROMAGES	(GFA)	\$19.00
French Cheese Platter: Selection of Cheeses with French Bread & Rice Crackers		
TARTELETTE AU FROMAGE DE CHEVRE (V)		\$19.00
Goats Cheese Tartlet served with Fresh Salad & a Honey & Rosemary vinaigrette		
PÂTÉ DE FOIE DE VOLAILLE	(GFA)	\$17.00
Chicken Liver Pâté with Chutney, Toasted French Breads & Rice Crackers		
CEVICHE	(DF/GF)	\$18.00
Today's cured Market Fish with Tomato, Cucumber, Herbs & Crème Fraiche with Fresh Salad & Cassava Crisps		
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 French Breads		

Plats

LINGUINE AUX FRUITS DE MER		\$27.00
Seafood Linguini Tomato Marinara		
POISSON DU JOUR	(GF)	\$P.O.A
Today's Market Fish at Market Price served with Pickled Vegetable Salad & Salsa Verde		
SALADE MONTAGNARDE	(GFA)	\$22.00
Fresh Salad with Chicken, Bacon, Croutons, Brie, French Vinaigrette & Aioli		
CUISSE DE CANARD	(GF)	\$29.00
Confit Duck Leg served on Mushroom Risotto with a Red Wine Jus		
POITRINE DE PORC	(GF)	\$29.00
Roast Pork Belly served with Fresh Waldorf Salad and Mustard Sauce		
STEAK A LA TOMATE	(GF)	\$37.00
Tomato aged Ribeye with Duck Fat Potatoes, Green Salad a Hollandaise Swirl & your choice of either a Blue Cheese Sauce or Red Wine Jus		

To Share

PLATEAUX
DE
CHARCUTERIE
FOR TWO \$39.00
(GFA)

Charcuterie Platter for 2 with Brie, Aged Cheddar, Port wine Cheddar, Ham, Prosciutto, Venison Salami, Olives, Chicken Liver Pate, Salad, Chutney, Rice Crackers & Bread Selection

On the Side

FRIES	\$8.00
With Aioli & Tomato Sauce	
SALAD	\$8.00
Mixed Leaf Green Salad	
VEGETABLES	\$8.00
Seasonal Vegetables	
BREAD	\$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

Digestifs

DESSERT WINE

Forrest Botrytised Riesling (Glass)	\$10.50
(Bottle)	\$49.00

LIQUEURS

Grand Marnier	\$8.00
Kahlua	\$8.00
Frangelico	\$8.00
Amaretto	\$8.00
Cointreau	\$8.00
Baileys	\$8.00
Tia Maria	\$8.00
Galliano Vanilla	\$8.00

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

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	\$4.00

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



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