

Dinner

Available from 6pm – bookings essential see reception, all drinks are added to your room account for payment at checkout.

Start

home-brewed kombucha or kefir shot and daily vegan appetizer probiotic drink on arrival to enhance gut health, aid digestion, and boost immunity daily vegan, dairy free and gluten free appetizer

Mains — all of our dishes are homemade by our multi-cultural team using fresh local ingredients

beef cheek [gf, df]

roasted potatoes, chargrilled cabbage, pickled onion & chimichurri sauce (best paired with yalumba shiraz, or syrah)

middle eastern lamb [gf, df]

cannellini bean purée, smoked balsamic beetroot with currant sauce, and moroccan chermoula (best paired with pinot noir)

jerk chicken tenderloins [gf, df]

grilled pineapple salsa, jamaican rice (best paired with greywacke sauvignon blanc) can be made vegetarian by substituting marinated tofu

pan seared Akaroa salmon [gf, df]

ancient grains, herb citrus dressing, kale pesto, steamed seasonal vegetables (best paired with chardonnay) can be made vegetarian by substituting marinated tofu

slow roasted aubergine [df, v, gf]

cranberry lentil quinoa, roast fennel puree, romsesco sauce (best paired with opawa pinot gris)

All served with a side salad of the day to share Add Bread \$5 (recommended if you are very hungry)

Dessert - Please order at the same time as your mains

chocolate fondant [gf] - vanilla ice cream and matcha crumble (best paired with tayberry liqueur)

burnt pineapple sorbet [gf, df, vg] – (best paired with gewurztraminer)

nutty fruit crumble [gf,vg, df]- nutty crumble, apple strawberry and rhubarb compote coconut yoghurt *contains nuts

lemon grass and ginger coconut panna cotta [gf, df]

cheese board [gf,v]- evansdale cumin, evansdale ruby bay, and whitestone brie, homemade seed crackers, and

 $v = vegetarian \ 1 \ vg = vegan \ 1 \ df = dairy \ free \ | \ gf = gluten \ free$

^{*}Please advise the waiting team if you have any allergies

nango chutney. (best served with port)