



Entrees

Soup of the day **\$11.00**

Made with fresh seasonal ingredients and served with ciabatta toast

Salmon Trio **\$16.00**

Smoked salmon mousse, gravlax salmon and fresh flaked a smoked salmon, with fennel mesclun salad, miso mayonnaise, nut butter soil and beetroot relish

Salt and pepper squid **\$16.00**

with crunchy rice noodles, salad and a sweet chili lime sauce

Pork belly and black pudding creation **\$16.00**

Local black pudding pan fried with crumbed pork belly, a salad of kimchi and fresh cabbage slaw and a spinach corn fritter

Arancini **\$14.00**

Arancini balls of mushrooms and blue cheese served with a mint walnut pesto and served with green salad

Parfait **\$15.00**

Duck liver parfait served with torn ciabatta and a current relish

Antipasti platter

A selection of salamis and meats, local cheeses, house made pickles and relishes also toasted breads

Small	\$19.00
Large	\$26.00

North Otago has fantastic local and regional produce, as we love to use these local seasonal products our menu is constantly changing. We are more than happy to adapt any of our dishes to cater for any

