



Entrees

Soup Of The Day	\$11
Made With Fresh Seasonal Ingredients And Served With Ciabatta Toast	
Pot Sticker Dumplings	\$17
Pork & Prawn Dumplings, With Dipping Sauce & Pickled Carrot	
Vege Salad	\$16
Avocado, Tomato, Goats Curd, Pea Shoots, Herbs & Homemade Beetroot Relish. Served On Toasted Ciabatta	
Smoked Salmon	\$18
Smoked Salmon Pate, With House Baked Soda Bread + Served With Herb + Ricotta Salad And Chilli Jam	
Salt And Pepper Squid	\$16
With Nam Jim Dressing, Japanese Mayo, Green Salad + Pickled Ginger	
Scallops + Mushroom	\$18
Pan Seared Scallops, With Stuffed Hummus Portobello Mushroom, Grilled Haloumi & Basil Yoghurt Pesto	
Antipasti Platter	Small \$20 Large \$28
A Selection Of Salamis And Meats, Local Cheeses, House Made Pickles And Relishes + Toasted Breads	

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 allergies.