



## SUMMER MENU

### 夏季菜单

<b>Oven Baked Mini Loaf</b> 烤制小面包 Traditional garlic butter, balsamic reduction & olive oil, rocket pesto 传统的大蒜黄油，香醋，橄榄油，芝麻菜香蒜酱		<b>15.0</b>
<b>Soup of the Day</b> 今日的汤品 Made from the freshest ingredients & served with ciabatta bread 由新鲜的食材熬成，并配拖鞋面包	<b>GF</b>	<b>15.0</b>
<b>Mutton Bird Two Ways</b> 细嘴海燕两吃 Croquets, Rillette, sliced kumara, chioga beets, grilled fennel served with orange glazed & lemon pickled aioli 炸肉饼，熟肉酱，切片的红薯，红菜头，烤的茴香，并配橙汁和柠檬蒜泥蛋黄酱		<b>35.5</b>
<b>Paua Cob Loaf</b> 鲍鱼圆面包 Creamed paua, citrus crème fraîche, parsley, olive oil, Himalayan Salt 奶油鲍鱼，柑橘奶油，欧芹，橄榄油，喜马拉雅盐		<b>25.0</b>
<b>Foveaux Seafood Chowder</b> 福沃海鲜杂烩 Stewart Island Salmon, Green lip mussels, clams, prawns, blue cod, grilled ciabatta bread 斯图尔特岛的三文鱼，青口贝，蛤蜊，虾，蓝鳕鱼，烤面包	<b>GF on request (tomato based)</b>	<b>26.0</b>
<b>Homemade Fish Cake</b> 自制鱼饼 Watercress and fennel salad, hollandaise, vierge sauce 豆瓣菜和茴香沙拉，荷兰酱，处女酱(一种西红柿酱)	<b>GF</b>	<b>22.5</b>
<b>Green lip Mussels</b> 青口贝 Beure Blanc, shallots, dill leaves, ciabatta bread 白奶油酱汁，葱，莳萝叶，拖鞋面包	<b>GF</b>	<b>28.0</b>
<b>Chorizo &amp; Mussels</b> 香肠和青口贝 White wine, chorizo, shallots, cherry tomato, herbs, ciabatta 白酒，香肠，葱，樱桃西红柿，香草，拖鞋面包	<b>GF</b>	<b>28.0</b>

<b>Long Neck Clams</b>	<b>GF</b>	<b>25.0</b>
长颈蛤蜊		
Shaved coconut, red curry, coriander, lime, charred bread 椰子片, 红咖喱, 香菜, 酸橙, 烤面包		
<b>Cajun Spice Chicken Salad</b>	<b>GF on request</b>	<b>29.5</b>
卡真香料鸡肉沙拉		
Crumbed Cajun spice chicken, Manuka smoked bacon, poached egg, cos lettuce, garlic croutons, Anchovy aioli, parmesan cheese 卡真香料鸡, 麦卢卡熏肉, 荷包蛋, 生菜, 蒜蓉面包丁, 凤尾鱼蒜泥蛋黄酱, 巴马芝士		
<b>Grilled Lamb Rump</b>	<b>GF</b>	<b>28.0</b>
烤羊臀肉		
Marinated lamb rump, parsley potato, wilted greens, honey glazed baby carrots, mint yogurt, pomegranate and balsamic reduction 卤汁羊臀肉, 欧芹马铃薯, 水煮的各种青菜, 蜜汁小胡萝卜, 薄荷酸奶, 石榴和香醋汁		
<b>Seafood Risotto</b>	<b>GF</b>	<b>28.5</b>
海鲜饭		
Tomato base Arborio rice, whole Tiger prawns, local salmon, Blue Cod, Green lip mussels, prawn cutlets, homemade lemon pickle, parmesan cheese 西红柿配阿波理欧米饭, 整只虎虾, 本地三文鱼, 蓝鳕鱼, 青口贝, 虾饼儿, 自制的柠檬泡菜, 帕尔马干酪		
<b>Grilled Steak Sandwich</b>		<b>28.0</b>
烤牛排三明治		
130g Sirloin steak, pinot onion, bacon & tomato jam, rocket lettuce, melted aged cheddar cheese, smoked paprika aioli 130 克沙朗牛排, 黑皮诺洋葱, 熏肉和西红柿果酱, 芝麻菜, 融化的陈年切达奶酪, 烟熏辣椒粉蒜泥蛋黄酱		
<b>250g Sirloin Steak</b>	<b>GF</b>	<b>36.5</b>
250 克沙朗牛排		
Fondant potato, broccoli florets & baby carrots served with three peppercorn sauce 多汁土豆, 西兰花, 小胡萝卜, 并配三种胡椒酱		
<b>Salt &amp; Pepper Squid Salad</b>		<b>25.0</b>
盐和胡椒的鱿鱼沙拉		
With crispy noodle salad & lemon pickle aioli 配脆面沙拉和柠檬蒜泥蛋黄酱		
<b>Warm Roasted Vegetable Salad</b>	<b>V</b>	<b>20.0</b>
烤的热蔬菜沙拉		
Medley of roast vegetables, mesclum salad, crispy noodles, plum vinaigrette 烤蔬菜杂烩, 什锦生菜沙拉, 脆面, 李子醋		
<b>Blackened Roasted Local Salmon</b>	<b>GF</b>	<b>36.0</b>
熏烤本地三文鱼		
Broccoli florets, rosti potato, carmelised red onion, sweet potato purée 西兰花, 土豆饼, 拔丝红洋葱, 甜的土豆酱		

**Blue Cod      GF on request      32.0**

**蓝鳕鱼**

Lager battered Blue Cod, classic kiwi slaw, skin on chips, tartare sauce, lemon wedge  
炸的蓝鳕鱼，经典猕猴桃沙拉，带皮的薯条，鞑靼酱，柠檬

**Seafood Platter - to share      120.0**

**海鲜拼盘**

Green lip mussels, salt n pepper squid, battered Blue Cod, smoked salmon, creamy garlic prawns,  
natural half shell oysters, lemon wedges, tartare sauce, garden salad  
青口贝，椒盐鱿鱼，炸的蓝鳕鱼，烟熏三文鱼，大蒜奶油虾，天然半壳牡蛎，柠檬片，鞑靼酱，什锦沙拉

**Sides**

**配菜**

Fried eggs x2      **5.0**

煎蛋 2 个

Garden salad      **5.0**

什锦沙拉

Rustic chips basket      **7.0**

乡村风味的薯条篮子

Roasted vegetables, pomegranate oil      **8.0**

烤制的蔬菜，石榴油

Portobello Mushrooms, garlic herb, sea salt      **13.0**

波多贝罗蘑菇，蒜酱，海盐

Diavolla prawns or creamy garlic prawns      **15.5**

用迪沃拉酱制作的虾或奶油蒜蓉虾