

# bistro menu

## club favourites

<b>Oysters</b> SUBJECT TO AVAILABILITY	
½ doz natural GF, DF, NF	Please see your waiter
1 doz natural GF, DF, NF	
½ doz battered DF, NF	
1 doz battered DF, NF	
<b>Pumpkin &amp; Coconut Soup</b> GF, DF, NF, VG	13
<b>Caesar Salad</b> NF	19.5
red onion, ortiz anchovies, pancetta, reggiano parmesan, poached egg, croute - add smoked chicken	25
<b>Beer Battered Fish</b> DF, NF	28
chips, tartare, lemon	
<b>Pan Fried Market Fish</b> GF	37.5
roasted butternut purée, nori granola, sage beurre noisette	
<b>200g Sirloin</b> NF	29.5
potato hash, butternut purée, TCH béarnaise	
<b>250g Scotch Fillet</b> NF	38.5
potato hash, butternut purée, TCH béarnaise	

## entrées

<b>Salt Baked Beetroot</b> GF, V	16.5
meredith goat cheese, hazelnuts, blood orange	
<b>Crab &amp; Prawn Bake</b> NF	17.5
wasabi tobiko, jalapeño crème fraîche, grilled ciabatta	
<b>Calamari Popcorn</b> NF	17.5
aromatic chilli oil, yuzu aioli	
<b>Venison Tartare</b> NF	19
sardinian crackers, cured egg yolk, labneh, smoked chipotle	
<b>Serrano Wrapped Goat Cheese</b> GF, V, OPTION	16.5
rocket, candied walnuts, caramelised balsamic	
<b>Crayfish Linguini</b> NF	35
semidried cherry tomatoes, chilli, garlic, butter sauce	

## mains

<b>Cider Braised Pork Belly</b> GF, DF, NF	36
candied apple, kumara, watercress	
<b>Truffle Scented Chicken Breast</b> GF, NF	36
jerusalem artichokes, braised cabbage, truffle jus	
<b>Miso Glazed Cauliflower</b> GF, DF, VG	26.5
kumara & ginger purée, nori granola	
<b>Aloo Matar Gajar</b> NF, DF, VG	26
naan bread	
<b>Confit Duck Leg</b> GF, NF	29.5
cauliflower purée, balsamic raspberries, black garlic, kale	
<b>18 Hour Lamb Shoulder Sharing Platter</b> NF, GF	79
roasted yams, artichokes, turnips and carrots, minted peas, marinated white beans, chimichurri, lamb jus	

## sides

<b>Parmesan Truffle Shoestring Fries</b> NF, V	8
<b>Confit, Thyme &amp; Garlic Baby Potatoes</b> GF, NF, V	8
<b>Rocket Salad</b> GF, NF	8
pear, parmesan, serrano	
<b>Green Beans</b> GF, DF, VG	8
dukkah	
<b>Garden Salad</b> GF, NF, DF, VG	8
cucumber, red onion, tomato	
<b>Roasted Seasonal Vegetables</b> GF, NF, DF, VG	8
yams, artichokes, baby carrots, turnips	

# desserts

## menu

### sweet

<b>Mirror Mousse</b> GF	16
<i>black forest dark chocolate mousse, cream cheese mousse, cherry, feuilletine, chantilly cream</i>	
<b>Open-Top Apple Pie</b> NF	16
<i>flaky puff pastry, apple, salted caramel sauce ginger crumble, fig &amp; honey ice cream</i>	
<b>Kaffir Lime Meringue</b> GF, NF, DF	16
<i>raspberry sorbet, flambé apricot</i>	
<b>Trio of Ice Cream</b>	12
<b>Additional Scoop of Ice-Cream</b>	4
<b>Petits Fours</b>	12
<i>nine delicious sweet bites</i>	

### cheese

<b>New Zealand Seasonal Cheese</b>	
<i>one 16.5 two 26.5 three 36.5</i>	

NF = Nut Free DF = Dairy Free GF = Gluten Free V = Vegetarian VG = Vegan  
Please inform your waiter if you have any dietary requirements or allergies.  
We will do our best to accommodate your needs.