

# DuoDine

MAY BE ADAPTED  
GFA GLUTEN FREE  
D DAIRY FREE  
V VEGAN

## DINNER

5.30PM - 9.30PM

### ENTREES

- CAULIFLOWER THREE CHEESE CROQUETTES - w french mustard mayonnaise > \$15
- MUSHROOM ARANCINI BALLS - crumbed mushroom risotto, feta, thyme w sundried tomato aioli > \$15
- SOUP OF THE DAY - served w fresh Vics ciabatta > \$13 [GFA l d l v]
- SEMOLINA FLAT BREAD - rosemary and garlic w dips of liptauer, pesto, hummus & warm olives > \$18 [GFA l d l v]
- SEAFOOD CHOWDER - creamy roux w fresh smoked fish, clams, mussels & calamari, w garlic ciabatta > \$16 [GFA]
- MUSSELS ROCKAFELLA - grilled with a spinach and parmesan crumb w béarnaise > \$16 [GFA]
- PRAWN + CRAB DUMPLINGS - chilli w kewpie mayonnaise > \$17
- FRIED CALAMARI - marinated in lime & lemon grass w chilli & ginger jam > \$16 [GFA]
- CAPRESE - tomato, buffalo mozzarella, sweet basil and fried caper [GFA] > \$18

### SIDES

- AIOLI > \$2
- GARLIC BREAD > \$8
- SHOESTRING FRIES > \$8
- FLAT BREAD > \$9
- VEGE MEDLEY > \$8
- POLENTA FRIES > \$10
- GREEN SALAD > \$5
- OLIVES > \$7

### MAINS

#### FROM THE LAND

- AUBERGINE PRESSE - baked layers of aubergine, pumpkin, spinach, mushrooms, roasted capsicum w goats cheese fondue sauce > \$28 [GFA]
- PEA + HALLOUMI FRITTERS - gazpacho sauce, creme fraiche, baby minted potatoes, rocket > \$27 [GFA]
- GNOCCHI - sweet potato gnocchi in a smoked tomato sauce w mushroom, rocket, parmesan and toasted almonds > \$27
- SPANAKOPITA - filo pastry, spinach, feta & ricotta w tzatziki, greek salad > \$28
- CRISPY TOFU RED CURRY - jasmine rice, bean shoots yellow rock sugar, coconut cream, coriander, seasonal vegetables, fried shallots, medium spice > \$27 [GFA l d l v]

#### FROM THE OCEAN

- FISH DAILY - your choice of:
  - > baked lime & coriander crusted fish
  - > pan fried garlic, lemon & herbsserved w polenta fries, fresh salad, aioli > \$31 [GFA l D]
- AKAROA SALMON - parsnip & carrot confit, fried caperberries, roasted tomato, lemon butter sauce > \$33 [GFA]
- PAPPARDELLE PASTA - Nelson clams, prawns, fresh fish, baby spinach, chilli, lemon, parmesan > \$27.5 [D]
- LINE CAUGHT GROPER - seared skin on w cannellini bean mash, salsa verde, fresh greens > \$34 [GFA l D]
- BLUE COD - potato au gratin, creamed spinach, courgette batons, charred pepper > \$34 [GFA]

(ALL OF OUR FISH IS SOURCED DAILY TO BRING YOU THE FRESHEST QUALITY AND VARIETY from the South Pacific)

#### SALADS FROM THE KITCHEN

- CRISPY TOFU SALAD - mesclun leaves, courgette ribbons, carrot, coriander w sweet sesame dressing > \$17 [DF l GFA l v]
- GRILLED HALLOUMI SALAD - quinoa, eggplant, and tomato w basil & dill vinaigrette > \$17 [GFA l v]
- CAESAR SALAD - cos lettuce tossed w smoked salmon, garlic croutons, soft poached egg, shredded parmesan, creamy caesar dressing > \$18 [GFA]
- CEVICHE - fresh fish tenderised in lime & yoghurt w kaffir lime leaves, mint & coriander > \$19 [GFA]
- PICKLED BEETROOT - w crumbled goats cheese, baby spinach, and pine nuts > \$17

#### PIZZA

- MARGHERITA - tomatoes, sweet basil, buffalo mozzarella > \$17
- FUNGI - roasted mushrooms, blue cheese, onion confit, mozzarella > \$17
- CARAMELISED BEETROOT - feta, rocket, pinenuts, mozzarella > \$17
- AKAROA SMOKED SALMON - capers, red onion, cream cheese, fennel, mozzarella > \$19
- HALLOUMI - smoked tomatoes, peppers, mozzarella > \$18
- PRAWN - baby spinach, roast capsicum, chilli, feta, mozzarella > \$19

(GLUTEN FREE AND/OR DAIRY FREE AVAILABLE ON REQUEST)