

# the Grill

## Starters

**Assorted Bread Platter**, with sun dried tomato, basil pesto, aged balsamic, olive oil and a herb infused mascarpone 9.5

**Antipasto Misto**, an Italian selection of cured meats and marinated hors d'oeuvres 10.5

## Entrées

**Chilled Carrot Vichyssoise** with coriander and shaved coconut 16.5

**Warm Sweet Chilli Calamari** and lychee salad with avocado 17.5

**Two Ways Of Chicken Liver Parfait** raspberry and blueberry coulis, petit caeser salad and sage crostini 17.5

**Venison Carpaccio**, served with a cherry tomato, rocket & shaved parmesan salad, extra virgin olive oil and aged balsamic 18.5

## Mains

**Shallot Tart Tartin**, with goat's cheese, summer salad and a sundried tomato cream 18.5

**Grilled Chicken Supreme**, marinated in honey, orange and lime sauce served along with tomato, red onion and basil salad 22.5

**Linguine Ai Frute Di Mare** - Linguine pasta served with fresh mixed seafood in a rich tomato sauce 24.5

**Steak Sandwich** - Sirloin steak served on Turkish bread, with a fried egg, petit tossed salad and hand cut chips 26.5

## Desserts

**Ginger And Mascarpone Crème Brûlée** with a mango sorbet 16.5

**Guinness And Chocolate Mousse**, with plum ice-cream 16.5

**Homemade Strawberry And Boysenberry Cheesecake**, with hidden truffles, white chocolate and coconut ice-cream 16.5

**Lemon Infused Panna Cotta**, with a dash of grand marnier, wild berry compote and guava sorbet 16.5

## New Zealand Cheese Selection

Served with Fruit Relish, Toasted Fruit Bread and Assorted Crackers

Choose From:

### Kikorangi

Kapiti Cheese's award winning and long serving stunning triple cream cheese with a golden curd and rich buttery texture marbled with dense blue veining

### Totara Tasty

Aged for 18-24 months this is a classic strong flavoured vintage cheddar with a crunchy texture and sharp finish. Cheddar the way they made them in the old days.

### Mt Domet Double Cream Brie

Named after one of North Otago's highest mountains, this unstabilised variety is made from cow's milk with extra cream added. This has created a smooth textured cheese with a wicked rich flavour that strengthens with ageing to run at full maturity.

1 Cheese Variety 18.5

2 Cheese Variety 20.5

3 Cheese Variety 22.5