

Entrees |

- 15.50 Crayfish, Golden Kumara Bisque Scented w Thai Spices & Coconut
- 17.00 Horopito Rubbed Wild Venison, Slow Roast Tomato, Caramelised Onion & Organic Feta Tart w Garlic Aioli
- 16.00 Buffalo Mozzarella, Vine Ripened Tomato & Basil w Aged Balsamic
- 16.50 Hot Smoked Salmon & Prawn Cocktail w Rocket & Bloody Mary Mayo
- 16.00 Marlborough Green Shell Mussels Steamed w Roast Red Capsicum, Tomato & Crème Fraiche

Mains |

- 32.00 Char grilled Beef Fillet, Gratin Dauphinois & Grain Mustard Béarnaise
- 28.50 Crispy Skin Marlborough Salmon Fillet w Mozzarella Mash & Salsa Verde Butter
- 30.00 Char grilled Kawa Kawa Marinated Canterbury Lamb Rump, Braised Red Cabbage & Apple Mint Salad
- 28.00 Indonesian Fish & Prawn Curry w Coconut, Lemon Grass & Coriander
- 28.50 Organic Twice Baked Crackling Pork Belly, Parsnip Puree & Beetroot Relish
- 30.00 Char grilled Sirloin w Tempura Marlborough Oyster's & Prawn Col Cannon

Extras |

- 4.50 Fries w Marlborough Sea Salt
- 5.50 Whitloof, Shaved Piccarino & Frosted Walnuts
- 5.00 Mixed Leaf Salad w Honey Mustard Dressing
- 7.00 Wok Fried Bok Choy w Oyster Sauce
- 6.00 Potato & Green Pea Hash

Dessert |

- 8.50 Resort Churned Licorice Ice Cream w Fresh Squeezed Orange Juice
- 12.50 Caramelised Thin Apple Tart & Hokey Pokey Ice Cream
- 16.00 Bay of Many Coves Resort Baked Alaska w Coconut Lemon Curd & Citrus Salad
- 12.50 Marlborough Walnut Toffee Pie w Pohutukawa Honey Ice Cream
- 12.00 French Chocolate Torte w Rum Pineapple Confit & Coconut Gelato

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