

dinner
menu

Starters

VOLCANIC CIABATTA \$6

stuffed with mascarpone, garlic, rosemary

PORK DUMPLINGS \$14

soy sauce & chives

Entrees

ATLANTIC SCALLOPS \$24

parsnip puree, cauliflower, pomegranate, chive oil

PERUVIAN CERVICHE \$27

cured Akaroa salmon, wasabi-avocado puree, cucumber ketchup, fennel

Mains

ORGANIC BEEF SIRLOIN 400GM (2 PERSON) \$66

confit garlic, broccolini, red wine sauce, herb butter, thyme, bone marrow

COCONUT LAMB CURRY \$29

bowl of rice, garlic or plain naan, mango chutney, kechumber

FISH & CHIPS TBA

horopito aioli, tempura battered fish, fat fries

BOSTOCK ORGANIC CHICKEN BREAST \$39

leek, broccoli, walnuts, lardon, mulled wine reduction, locust

MUSHROOM RISOTTO \$32

portabello mushrooms, sorrel, chive oil, pamessan

ROAST OF THE DAY \$32

homey roasted carrots, potato mash, broccoli, sauce

PTO

French Farm Winery



Pizzas

NAPOLETANA \$25
anchovies, tomato, mozzarella

PROSCIUTTO E FUNGI \$27
prosciutto, mushroom, parmesan, mozzarella

RICOTTA E SPINACI \$24
ricotta, spinach, sundried tomatoes, mozzarella

Sides

CREAMY MUSHROOMS \$11

GRILLED WHOLE SWEETCORN \$13
Barry's Bay blue cheese, horopito mayo, herbs

ROAST POTATO \$12

SALAD \$11

BROCCOLLI \$11

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