

- dinner menu -

amuse bouche

starters

Lamb shank ravioli with onion puree, spinach and olive jus	17.50
Onion & sesame tuna with sticky soy, wasabi mayo & pickled cucumber salad	17.95
Seared scallops with confit garlic, semi dried tomatoes, lemon and basil	18.00
Duck rice paper rolls with namjim and roasted peanuts	18.00
Mud Crab Canoli with avocado salsa, chilli oil and lime	18.95
Smoked Salmon with red onion, parmesan and caper salsa	9.00

mains

Grilled fish with red curry sauce, jasmine rice and lychees	32.50
Pork pillet with prosciutto, crushed kumala, asparagus & roasted apples	32.50
Grilled seafood with sauté potatoes. lemon and roasted garlic aioli	36.00
Wok fried chilli & ginger mud crab with coconut rice, lemons & lime	Market Price
Grilled lobster with lemon & basil butter sauce, choisum with paw-paw salsa	Market Price

from the grill

Imported Australian Beef	
Beef Rib-eye with balsamic onions 220g	33.50
Beef Sirloin with Cafe De Paris butter 250g	33.95
Beef Fillet with tomato and vanilla chutney 200g	36.50
Grilled Beef served with roasted garlic and potatoes	

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sides

Steamed jasmine rice	6.00
Green beans with chilli, ginger and garlic	6.00
Rocket with parmesan and balsamic	6.00
Green leaves with honey mustard	6.00

desserts

Affogato (vanilla bean ice-cream, shot of espresso, frangelico and biscotti)	12.00
Coconut and lemongrass risotto with paw-paw, passionfruit and mint	12.00
Flourless chocolate cake with coconut ice-cream and caramelised banana	12.00
Meringues with vanilla cream and berry compote	12.00

cheese

Served with fig compote and black pepper lavosh

Selection of

Two	18
Three	22
Four	26

Aorangi Brie – double cream brie with earthy mushroom flavours

Port Nicholсан – washed rind, sweet and sour slightly smokey aromas

Blue Awa – a strong, sweet and salty blue with green and blue veins

Ramara – washed rind soft and creamy, mild earthy flavour

surrender **taste** indulge ...

- mantarae -