



Platters

Bread & Dips - \$16.00

A Selection of Breads served with Hummus, TLS Macadamia Dukkha with Olive Oil and Balsamic Reduction.

TLS Grazing Platter - \$21.00

A selection of Cheeses including Feta, Brie and Bocconcini partnered with a cold meat selection of Prosciutto and Pastrami. Accompanied with Kalamata Olives, Semi-Dried Tomatoes, Stuffed Peppers, Apple, Cornichons.
To compliment, a selection of Breads and Hummus.

Vegetarian Platter - \$18.50

A platter of Cauliflower and Broccoli Florets with Capsicum, Celery, Carrot, Cucumber rounds and a Hummus stuffed Pepper. To compliment, a selection of Breads, Hummus, Olive Oil and Balsamic Reduction.

(V)

Antipasto Platter - \$48.00

A selection of Cheeses including Feta, Brie and Bocconcini with a cold meat selection of Prosciutto and Pastrami. Accompanied with Kalamata Olives, Semi-Dried Tomatoes, Stuffed Peppers, Cornichons, Cocktail Onions and Grapes. To compliment, a selection of Breads, Hummus, Dukkha and an Olive Oil and Balsamic Reduction.

Ocean Selection - \$58.00

A platter of Steamed Mussels, Smoked Salmon Caviar, Salt and Pepper Squid, Prawn Twisters, Smoked Salmon and Cream Cheese Blinis, Surimi Seafood Salad and Shrimp Cocktail Cups. To compliment, a selection of Breads, Lemon Aioli, Sweet Chilli and a Seaweed Salad.



Breakfast

Toasted Waffles - \$19.50

Toasted fluffy Waffles served with grilled Bacon and Caramelized Banana, drizzled with Maple Syrup and lightly dusted with Icing Sugar.

Eggs on Toast - \$14.50

Your choice of either Poached, Scrambled or Fried served on freshly toasted Ciabatta.

Add on:

Field Mushrooms \$4.50

Bacon \$4.50

Tomato \$4.50

Eggs Benedict - \$15.90

Soft Poached Eggs served on a bed of baby Spinach served on freshly toasted Ciabatta and topped off with Hollandaise Sauce.

Add on:

Bacon \$4.50

Field Mushrooms \$ 4.50

Smoked Salmon \$7.00

Gluten Free Bread: \$3.00



Tapas

Garlic Bread - \$6.50

Drizzled with Balsamic Reduction.
(V)

Chunky Fries - \$10.00

Served with Aioli.
(V)

Prawn Twisters - \$16.50

Served with Aioli and sweet Chilli dipping sauce.

Bowl of Olives- \$7.50

Marinated Olives served with Dukkha.
(D, V, GF, VG)

Polenta Chips - \$9.50

Served with a sundried Tomato and Olive dip.
(D, V, GF, VG)

Bao Buns - \$14.00

Two delicious Pulled Pork Bao Buns accompanied with crunchy Asian Slaw.

Chicken & Brie Pizza - \$16.50

Pita Bread base smothered with Cranberry Sauce topped with Chicken, Brie and garnished with fresh baby Spinach and drizzled with Cranberry Sauce and Homemade Aioli.

Roasted Pumpkin Pizza - \$15.00

Pita Bread base topped with Roasted Pumpkin, Feta, Semi Dried Tomatoes and Basil Pesto, garnished with fresh Baby Spinach.
(V)



Entrees

Soup of the Day - \$14.00

Always changing – ask your wait staff for today's choice.
Served with toasted Bread.

Bruschetta - \$14.50

Served with Cherry Tomatoes, Feta Cheese and Basil Pesto.
(V)

Duck Liver Pate - \$14.50

Made in-house Creamy Duck Livers baked with Herbs & Pinot Noir,
then glazed with Port Wine Jelly. Served with toasted Focaccia Bread.

Salt and Pepper Squid - \$14.00

Salt and Pepper Squid served with a home-made Sweet and Sour dipping sauce.

Steamed Mussels - \$25.00

Fresh Coromandel Green Lipped Mussels steamed in White Wine and Garlic Butter,
accompanied a side of bread.



Pulled Pork Salad – \$29.00

Aromatic Asian style Pulled Pork tossed with Mesclun, Cherry Tomatoes, Carrots, Capsicum, Red Onions and Crispy Fried Shallots with Virgin Olive Oil Dressing. (D)

Open Steak Sandwich - \$20.00

Prime Beef Scotch served with Mesclun, Tomato, Caramelised Onions and Aioli.
Served on a Ciabatta Bun with Criss Cut Fries.

Chicken Wrap - \$20.00

Grilled Chicken Tenderloins accompanied with Brie, Bacon strips, Tomato, Mesclun and Aioli. Served a side of Chunky Fries.

Quinoa Chilli Hot Pot - \$29.00

Roasted Mushrooms topped with a Mexican flavoured Quinoa Chilli.
Served with Kumara crisps and a Vegan Sour Cream.
(V, VG)

Beef Burger - \$25.00

Beef Burger Pattie served on a toasted Ciabatta Bun with Aioli and Tomato Relish.
Served with a side of Fries.

Add on:

Brie - \$2.70

Cheddar Cheese - \$2.70



Main Course

Fish of The Day - \$40.00

Always changing – ask your wait staff for today's choice.

Fresh Pan Seared Fish served on Israeli Couscous tossed with Pumpkin and Capsicum and topped with a Nut Brown Butter.

(V)

Scotch Fillet - \$40.00

New Zealand Scotch Fillet cooked to your liking served with Mashed Potato, Baby Beets and Carrots, Green Beans. Topped with a creamy Mushroom Ragout.

Pork Fillet - \$40.00

Pork Fillet wrapped in Bacon resting on a roasted Parsnip Puree, accompanied with Baby Beets and Carrots, Kumara and Pumpkin. Served with Apple Jus.

Ostrich - \$40.00

New Zealand Ostrich cooked to your liking, resting on a Kumara Mash, accompanied with Baby Carrots and Leeks. Served with a Port Wine Jus.

Mushroom Risotto - \$35.00

Creamy Mushroom Risotto made with a mix of wild and fresh Mushrooms. Accompanied with a side of Ciabatta.

Duck Breast- \$40.00

Crispy skinned Duck breast served on Soba Noodles and accompanied with Bok Choy and Baby Carrots



Desserts

Trio of Sorbet - \$9.50

Tangy Raspberry, Tropical Mango and Creamy Coconut Organic Sorbet.
(GF, D, V, VG)

Sticky Date - \$13.70

Made in-house warm Sticky Date Pudding served with Butterscotch Sauce and a creamy Vanilla Bean Ice Cream.

Raspberry and White Chocolate Cheesecake - \$13.70

Served on top of a gluten free Biscuit Base, accompanied with a Tangy Raspberry Sorbet and Raspberry Coulis.
(GF)

TLS Macadamia Sundae - \$15.40

Kapiti Ice Cream, Macadamias, Chocolate Sauce and Chocolate Cream Wafer.



Wine Selection

Bubbles

Champagne Laurent Perrier	\$125 bottle
Bandini Prosecco, NV, Italy	\$15 (200ml) / \$47 bottle
Blumond Prosecco, NV, Italy	\$24 (375ml) / \$45 bottle
Veuve Du Vernay Brut, France	\$12 (200ml) / \$48 bottle
Lindauer Fraise, NZ	\$12 (200ml)

White

TW Estate Chardonnay, Gisborne, NZ	\$9.50 glass / \$45 bottle
Tiki Chardonnay, Hawkes Bay, NZ	\$11.50 glass / \$47 bottle
Mercury Bay Pinot Gris, Coromandel, NZ	\$12.50 glass / \$48 bottle
Spy Valley Pinot Gris, Marlborough, NZ	\$10.50 glass / \$45 bottle
Mahi Sauvignon Blanc, Marlborough, NZ	\$9.50 glass / \$45 bottle
Dog Point Sauvignon Blanc, Marlborough, NZ	\$10.50 glass / \$45 bottle
Amisfield Terrace Riesling, Central Otago, NZ	\$11.50 glass / \$47 bottle

Rose

Mercury Bay Sparkling Rose, Coromandel, NZ	\$49 Bottle
Mahi Rose, Marlborough, NZ	\$9.50 glass / \$45 bottle

Red

Crowded House Pinot Noir, Marlborough, NZ	\$10.50 glass / \$45 bottle
Nanny Goat Pinot Noir, Central Otago, NZ	\$12.50 glass / \$48 bottle
Spy Valley Merlot Malbec, Marlborough, NZ	\$9.50 glass / \$45 bottle
Big Bunch Merlot, Hawkes Bay, NZ	\$10.50 glass / \$45 bottle
Mercury Bay Estate Syrah, Coromandel, NZ	\$12.50 glass / \$48 bottle
Zeppelin Big Bertha Shiraz, Barossa Valley, AU	\$9.50 glass / \$45 bottle
Tiki Cab Sav Merlot, Hawkes Bay, NZ	\$12.50 / \$48 bottle



Beers

Steinlager Pure/ Corona / Heineken	\$8.50
Steinlager Mid	\$8.50
Monteith's Black Beer	\$8.50
Grolsch	\$8.50
Desperados (Beer & Tequila)	\$10.00
Waikato / Lion Red	\$7.00

Monteith's Cider

Apple / Pear

\$9.00

Otakiri Mineral Water (750ml)

Sparkling or Still

\$6.80

Soft Drinks

Coke, Coke Zero, Sprite, Ginger Ale, Ginger Beer, Tonic Water

\$5.50

Juices

Apple, Orange, Cranberry, Pineapple

\$5.50

Fresh Smoothies

Berry or Tropical or Strawberry/Mango

\$9.50

Fresh Juice Made to Order

Apple, Carrot & Orange (Cleanses your liver)

\$9.50

Lemon, Orange & Ginger (Vitamin C Boost)



Cocktails

Strawberry Daiquiri \$18.50

Strawberries, Bacardi & Lime Juice

Pina-Colada \$18.50

Pineapple Juice, Coconut Cream & Bacardi

Mango Margarita \$18.50

Mango, Tequila, Cointreau & Lime Juice

Non-alcoholic Cocktails

Virgin Strawberry Daiquiri \$13.50

Virgin Pina-Colada \$13.50