



Platters

Bread & Dips - \$16.00

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

TLS Grazing Platter - \$20.00

A selection of Cheese's including Feta, Brie and Bocconcini partnered with a cold meat selection of Salami, Prosciutto. Accompanied with, Kalamata Olives, Semi-Dried Tomatoes, Stuffed Peppers, Apple, Cornichons.
And to complement, a selection of Breads and Hummus.

Vegetarian Platter - \$18.50

A platter of Fig Salami, Cauliflower and Broccoli Florets with Capsicum, Celery, Carrot sticks, Cucumber rounds and a Hummus Stuffed Pepper. And to complement, a selection of Breads, Hummus, Olive Oil and Balsamic Reduction.

(V)

Antipasto Platter - \$48.00

A selection of Cheese's including Feta, Brie and Bocconcini with a cold meat selection of Salami, Prosciutto and Pastrami. Accompanied with Kalamata Olives, Fig Salami, Semi-Dried Tomatoes, Stuffed Peppers, Cornichons, Cocktail Onions and Grapes. And to complement, a selection of Breads, Bread Sticks, Hummus, Dukkah 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. And to complement, a selection of Breads, Lemon Aioli, Sweet Chilli and a Seaweed Salad.



All Day Breakfast

Home Made Muesli - \$13.20

In house home-made Honey Toasted Muesli served with Banana and Kiwi.
Topped off with mixed Berry Yoghurt and Milk.

Eggs on Toast- \$13.20

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

Add on:

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

Salmon \$7.00

Porridge - \$9.50

A steamy bowl of Porridge served with Slivered Almonds and Cranberries with a dash of Cream.



Tapas

Chunky Fries (V) - \$10.00

Prawn Twisters - \$16.50

Bowl of Marinated Olives (D, V, GF, VG) - \$7.50

Polenta Chips with Hummus (D, V, GF, VG) - \$8.50

Cheese & Broccoli Bites with Blue Cheese Dip (V) - \$14.00

Garlic Bread (V) - \$6.50

Entrees

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.

Bruschetta - \$13.20

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

Salt and Pepper Squid - \$12.00

Salt and Pepper Squid served with a Home Made Sweet and Sour dipping sauce on a Mung bean garnish.

Steamed Mussels - \$18.00

Fresh Coromandel Green Lipped Mussels steamed in White Wine and Garlic - accompanied with toasted Focaccia Bread.

Soup of the Day - \$12.00

Always Changing – Ask your wait staff for today's choice.
Served with toasted Bread.

Garden Salad - \$8.00

Salad Leaf Mix accompanied with Carrot, Red Onion, Cherry Tomatoes and Mung Beans tossed with Honey Mustard Dressing.

(D, V, GF, VG)



Greek Salad - Main Size \$25/Lunch Size \$15

Cos Lettuce tossed with Capsicum, Red Onion, Olives, Tomatoes, Cucumber and Feta with a Honey Mustard Dressing.
(GF, V)

Thai Beef Salad - Main Size \$22/Lunch Size \$18

Tender Beef strips served on a salad mix, with Cherry Tomatoes, Red Onions, Carrots, Capsicum and Cashew Nuts with a Chilli Dressing.

Smoked Chicken Salad - Main Size \$29/Lunch Size \$18

In house smoked Chicken served on a garden bed with Avocado, Crispy noodles and Bacon, topped off with a Honey Mustard Vinaigrette.

Steak Sandwich - \$17.00

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

Chicken Wrap - \$17.50

Chicken Tenderloins accompanied with Brie and Bacon strips, with Rocket, Onion and Tomato. Topped with Cranberry Sauce and Aioli and served with a side of Fries.

Beef Burger - \$22.00

Beef Burger Pattie served on Rocket, Beetroot and Tomato 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

Thai Yellow Banana Curry - \$28.00

Sautéed Banana, Green Beans, Mushrooms and Kumara in a mild Thai Yellow Curry. Accompanied with Rice, Poppadoms and Mango Chutney. (V, VG)
(Wine Match: Dog Point Sauvignon Blanc)



Main Course

Quinoa Chilli Hot Pot – \$28.00

Quinoa, Red Kidney Beans and Sweet Corn combined in a Mexican style hot pot.
Served with Kumara crisps, a fresh Autumn Slaw and
accompanied with a vegan Sour Cream. (V, VG)
(Wine Match: MAHI 'MARLBOROUGH' ROSE (VEGAN))

Hapuka - \$38.00

Oven baked New Zealand Hapuka resting on roasted Cauliflower florets
mixed in a Feta and Macadamia Nut crust, accompanied with baby Potatoes
and a garnish of Courgette ribbons. (GF)
(Wine Match: MAHI 'MARLBOROUGH' SAUVIGNON BLANC)

Salmon Fillet- \$38.00

Grilled New Zealand Salmon, resting on crispy Potatoes topped with a Chipotle Corn
Salsa, accompanied with Cos, Feta, spinach and Pesto flat Crouton garnish.
(Wine Match: AMISFIELD LOWBURN TERRACE RIESLING)

Duck Breast - \$38.00

Five spice rubbed grilled Duck Breast accompanied with Bok Choy, resting on a
Coconut
Rice cake and topped with a Chilli Plum Jus.
(Wine Match: NANNY GOAT VINEYARD PINOT NOIR)

Ostrich - \$38.00

Grilled Ostrich cooked to your liking, resting on Potato Dauphinoise, accompanied with
roasted baby Carrots, garnished with Courgette ribbons and finished with a Cherry and
Peppercorn Jus. (GF)
(Wine Match: SPY VALLEY MERLOT MALBEC)

Pork Belly - \$38.00

Twice cooked Pork Belly served on a home-made creamy Potato mash, baby Beetroot
and partnered with a Kale, Orange and Walnut garnish, sitting in a Miso Jus. (GF)
(Wine Match: SPY VALLEY PINOT GRIS)

Scotch Fillet -\$38.00

New Zealand Scotch Fillet resting on Potato Dauphinoise accompanied with Green
Beans
dressed in Garlic butter, toasted sliced Almonds and partnered with a lightly tossed Kale
garnish. (GF)
(Wine Match: ZEPPELIN 'BIG BERTHA' SHIRAZ)



Desserts

Chocolate Gateau - \$14.00

Rich Dark Chocolate Cake layered with Morello Black Cherries, Kirsch and Cream,
Topped with Flakes of dark Chocolate, Maraschino Cherries and
served with Chantelle Cream.

Deconstructed Lemon Meringue Pie – \$9.50

Vanilla Biscuit crumb accompanied with, Lemon Curd and a Crunchy Meringue,
Topped with fresh cream and a seasonal fruit garnish.

Baked Lemon Cheesecake - \$14.50

Served with Lime and Shredded Coconut on top of a gluten free Biscuit Base,
accompanied with gluten and dairy free Ice Cream.
(GF)

Eton Mess - \$14.50

Crunchy Meringue lightly combined with Fresh Cream and Berry Coulis
Topped off with a strawberry wafer.

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	\$47 bottle
Blumond Prosecco, NV, Italy	\$24 (375ml) / \$45 bottle
Veuve Du Vernay Brut, France	\$12 (200ml) / \$48 bottle
Lindauer Fraise	\$12 (200ml)

White

TW Estate Chardonnay, Gisborne, NZ	\$9.50 glass / \$45 bottle
Mercury Bay Chardonnay, Coromandel, NZ	\$12.50 glass / \$48 bottle
Mercury Bay Pinot Gris, Coromandel, NZ	\$12.50 glass / \$48 bottle
Lake Hayes Pinot Gris, Central Otago, NZ	\$10.50 glass/ \$45 bottle
Spy Valley Pinot Gris, Marlborough, NZ	\$10.50 glass/ \$45 bottle
Catalina Sounds Sauvignon Blanc, 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

Mahi Rose, Marlborough, NZ	\$9.50 glass / \$45 bottle
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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	\$11.50 glass/ \$47 bottle
Zeppelin Big Bertha Shiraz, Barossa Valley, AU	\$9.50glass / \$45 bottle



Beers

Steinlager Pure/ Corona / Heineken	\$8.00
Steinlager Mid	\$8.00
Monteith's Black Beer	\$8.00
Grolsch	\$8.00
Desperados (Beer & Tequila)	\$8.50
Waikato / Lion Red	\$6.50

Monteith's Cider

Apple / Pear

\$8.50

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

Coaqua

100% Pure Coconut Water

\$6.00

Fresh Smoothies

Berry or Tropical

\$9.50

Fresh Juice Made to Order

Apple, Carrot & Orange (Cleanses your liver)

Lemon, Orange & Ginger (Vitamin C Boost)

\$9.50



Cocktails

Strawberry Daiquiri \$17.50

Strawberries, Bacardi & Lime Juice

Pina-Colada \$17.50

Pineapple Juice, Coconut Cream & Bacardi

Mango Margarita \$17.50

Mango, Tequila, Cointreau & Lime Juice

Moscato Sangria Pitcher (8 Servings) \$59.00

Sparkling Moscato with Strawberry Vodka, Lemonade
and a Strawberry Lemon garnish

Non-alcoholic Cocktails

Virgin Strawberry Daiquiri \$13.50

Virgin Pina-Colada \$13.50