



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 Cheeses including Feta, Brie and Bocconcini partnered with a cold meat selection of Salami and Prosciutto. 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 Fig Salami, Cauliflower and Broccoli Florets with Capsicum, Celery, Carrot sticks, 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 Salami, Prosciutto and Pastrami. Accompanied with Kalamata Olives, Fig Salami, 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 - \$18.00

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

TLS Fruit Salad - \$9.50

Fresh diced seasonal Fruit resting on a creamy Coconut Yoghurt drizzled with Passionfruit Pulp.
(DF, GF, V, VG)

Rosti Stack - \$22.00

Bacon and Avocado, or In-House Smoked Salmon accompanied, with a Potato Rosti served with Soft Poached Egg and topped off with Hollandaise Sauce.

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 Hummus.
(D, V, GF, VG)

Crumbed Camembert - \$17.00

Served with Spiced Plum Sauce.
(V)

Bao Buns - \$12.50

Your choice of Pulled Pork, Spicy Prawn with Mango Salsa or Haloumi with Pickled Cucumber filling accompanied with crunchy Asian Slaw.
(V)

Roasted Pumpkin Pizza \$15.00

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



Entrees

Soup of the Day - \$12.00

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.

Thai Green Curry Mussels - \$25.00

Fresh Coromandel Green Lipped Mussels in a fragrant Thai Green Curry Sauce,
accompanied with Coconut Rice.

Oysters Au Natural – ½ Dozen \$23 / Dozen \$46

In shell fresh Coromandel Oysters accompanied with fresh Lemon

Oysters Kilpatrick – ½ Dozen \$27 / Dozen \$54

In shell fresh Coromandel Oysters with Worcestershire, Bacon and Parmesan.

Salmon Mousse - \$25.50

Creamy in-house smoked Salmon Mousse infused with Lemon and Dill, encased in cold
Smoked Salmon. Garnished with Pickled Cucumber and Salmon Caviar. Served with
crispy Rye Croutons.

Gluten Free Bread: \$3.00



Sandwiches and Salads

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)*

Confit Duck Salad - Main Size \$30/Lunch Size \$19

Succulent Confit Duck tossed with Mesclun, Red Onions, Pistachio, Pickled Cucumber, Capsicum and Mung Beans with a Pomegranate Molasses Dressing. *(D, GF)*

Pulled Pork Salad – Main Size \$29/Lunch Size \$18

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.

TLS Chicken Club - \$21.50

Grilled Chicken Tenderloins accompanied with Brie, Bacon strips, Mesclun, Tomato and Aioli. Served with Toasted Sourdough and Chunky Fries.

Cajun Chicken Burger - \$25.00

Spicy Cajun Chicken Tenderloins served with Mesclun and Tomato on a toasted Sourdough Bun with Aioli and a fresh Mango Chutney. Served with Chunky Fries.

Add on:

Brie - \$2.70

Cheddar Cheese - \$2.70

Beef Burger - \$25.00

Beef Burger Pattie served on Rocket, Beetroot and Tomato on a toasted Sourdough Bun with Aioli and Tomato Relish. Served with a side of Fries.

Add on:

Brie - \$2.70

Cheddar Cheese - \$2.70

Gluten Free Bread: \$3.00



Main Course

Fish of The Day - \$38.00

Always changing – ask your wait staff for today's choice.
Fresh Grilled Fish on a warm roasted Polynesian style Vegetable Salad served with a Spicy Coconut Dressing. (*D, GF*)

Salmon Fillet- \$38.00

Grilled New Zealand Salmon, resting on Crispy Potatoes topped with a Spicy Mango Salsa, accompanied with Cos, Feta, Spinach and Pesto Crouton garnish.

Lamb Rump - \$38.00

Oven Baked Lamb Rump marinated in Cumin, Coriander and smoked Paprika. Served with an Israeli Couscous tossed with Pumpkin, Feta, Garlic, Capsicum and wilted Spinach accompanied with a Port Wine Jus.

Ostrich - \$38.00

Grilled Ostrich cooked to your liking, resting on a Kumara Rosti, accompanied with roasted baby Carrots, garnished with Courgette ribbons and finished with a Caramelized Onion Jus. (*GF*)

Pork Belly with Seared Scallops- \$38.00

Twice cooked Pork Belly topped with Succulent Seared Scallops served on a home-made Kumara mash accompanied with Braised Red Cabbage and Spiced Apple Puree (*GF*)

Scotch Fillet -\$38.00

New Zealand Scotch Fillet accompanied with Pommes Frites and fresh grilled Asparagus. Served with a Garlic Jus, Garnished with whole Roasted Garlic Cloves (*GF*)

Soba Noodle Stir Fry - \$28.00

Soba Noodles Fried with Edamame Beans, Sugar Snap Peas, Julienned Carrots, Baby Corn, Bamboo Shoots, Capsicum, Coriander and Sesame with a light spicy Asian Dressing. (*V, VG*)

Sides:

Chunky Fries: \$4.50

Side Salad: \$ 9.00



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)

Mojito Panna Cotta - \$13.70

Creamy Zesty Mint and Rum Infused Panna Cotta served with Candied Lime Zest and a Quenelle of Cream.
(GF, V)

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	\$9.50glass / \$45 bottle
Tiki Cab Sav Merlot, Hawkes Bay, NZ	\$12.50 / \$48 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

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 \$17.50

Strawberries, Bacardi & Lime Juice

Pina-Colada \$17.50

Pineapple Juice, Coconut Cream & Bacardi

Mango Margarita \$17.50

Mango, Tequila, Cointreau & Lime Juice

Non-alcoholic Cocktails

Virgin Strawberry Daiquiri \$13.50

Virgin Pina-Colada \$13.50