

SHARE PLATTERS**Charcuterie Board** 70

*Serrano ham, salami, calabrese sausage, cornichons, pickled onions & toasted ciabatta, a grazing platter for two.*

**Fromage Board** 60

Three local New Zealand cheeses, crackers, dry fruits, grapes, garlic butter, local artisanal toasted breads & a mango chutney.

SOUPE**Spiced Tomato, Lentils and Coconut Soupe** 16

*Ripe tomatoes, cooked with celery, carrots, yellow peas, chilli & coconut cream, served with toasted artisan bread.*

**Seafood Chowder** 20

*a local's favourite! A medley from the sea, cooked in a rich creamy coconut base with fresh lemon, served with chard local artisanal breads*

*DISCLAIMER: We're passionate about food, our meals are made with high quality ingredients, and however we cannot guarantee an environment completely free from allergens, so traces of some ingredients may still be present in our meals. We recommend that our customers with food allergies or special dietary needs consult with our kitchen staff and we will endeavour to meet your requests.*

***ENTRÉE***

**Red Current Pâté** 20

*a smooth combination of duck liver, bacon, onions and butter topped with a tangy red current & orange zest jelly, accompanied with toasted artisanal breads.*

**Degustation de Fruit de Mer** 20

*a selection of seafood - green-lipped mussels, prawn cutlets & scallops, cooked in a rich creamy sauvignon blanc sauce. Presented in cast iron with toasted local artisanal breads*

**1789 Winter Salad** 21

*Iceberg lettuce, red onions, roasted pumpkin & kumara, dressed with sliced almonds, grilled kumara, infused lime dressing & a plum and coriander compote.*

**Salt & Pepper Calamari** 22

*Polenta crusted, green leaf salad, coriander and lime mayo*

**Halloumi Flambé** 21

*Sizzling in cast iron with olive oil, green grapes & thyme, served alight with a Pernod spirit flame.*

PLATE PRINCIPAL

**Filet Mignon** 48

*Locally sourced Hereford beef fillet from Southland, served with kumara & potato dauphinoise, wilted greens, beet relish and a peppercorn & mustard sauce.*

**Chicken Medallion** 39

*Free range chicken breast pieces encased in streaky bacon, pan seared and oven finished. Accompanied with smoked kumara puree, caramelised winter vegetables and a cream corn sauce.*

**Caramelised Pork Belly** 40

*Seared scallops rolled in Serrano ham, bok choy smoked cauliflower puree & a plum sauce jus.*

**Pink Grilled Carre D'Agneau** 48

*Locally sourced Southland lamb rack, pistou, chèvre, stuffed zucchini, braised shallots, jus nicoise.*

**Duo of Cassoulet & Duck Confit** 40

*Duck leg confit, crispy grilled duck breast, smoked gourmet pork sausages nestled in a butter-bean casserole.*

**Sous Vide Venison Ribs** 47

*Locally sourced farm raised, grass fed venison ribs, sous vide for 12 hours, scalloped potatoes, purple carrot puree glazed with smoked plum.*

**Crispy Skin Salmon** 42

*Local sourced salmon with crispy skin, served with sautéed potato, spinach, fennel, capers, cheer tomatoes with a red onion ragout, escabeche sauce & caramelised lemon.*

Zucchini & Leek Risotto Stuffed Capsicum 39

*Stuffed capsicum, zucchini & leek risotto, black quinoa with a spinach, tomato and saffron broth.*

Pasta of the Day 30

*Ask your wait staff about today's special.*

SIDES

Shoestring fries with aioli 10

Polenta fries with parmesan, chilli & lime mayo 13

Steamed rice 10

Broccoli & cauliflower blue cheese gratin 13

Sautéed garlic & herb potatoes 13

Garden salad 12

DESSERT

Vanilla & Blueberry Crème Brule 15

*Served with a saffron poached pear.*

Chocolate Indulgence 15

*Flourless chocolate cake, triple chocolate ice cream,  
hot chocolate truffle sauce served with a berry coulis.*

Caramel Flan 15

*Served with a coconut shreds and salted caramel  
sauce*

Traditional Fruit Salad 15

*Served with coconut yoghurt & caramelised nuts*