



Cafe Bistro Bar

MENU

Make a reservation

073088337

ENTREE

Goats Cheese Beignets \$18.00

Crispy battered goats cheese fritters with thyme honey caramel

Thai Beef Salad \$18.00 \$25.50

Marinated seared beef with fresh herbs, salad greens, crispy noodles, thai pickles with a soy peanut dressing

Crab Tortellini \$24.00 \$38.00

Crab Tortellini with tempura soft shell crab and brown butter hollandaise.

Tempura Prawns \$22.00 \$35.00

served with an Asian slaw and a tamarind chilli caramel.

SHARES

Garlic Ciabatta \$15.50

Bread n Dips \$15.50

Burratta \$24.50

served with ciabatta and herb oil
Add balsamic tomato and fresh basil \$5.00
Add prosciutto 50gms \$9.00

Loaded Hummus Platter \$24.50

Hummus with feta, tomato, fresh herbs and olives, served with warm pita.
Add Lamb Kofta 8.00
Add Herb Falafels 6.00

Southern Fried Chicken \$22.50

Buttermilk marinated Chicken tenderloins in a spicy coating with chipotle mayo.

MAIN COURSE

Sirloin \$38.00

Cooked to your liking. Served on potato mash with horopito jus and seasonal vegetables.

Pork Schnitzel \$38.00

Crispy fried crumbed pork loin with an apple slaw, creamy mashed potato and a mustard lemon butter.

Cumin Crusted Eggplant \$32.50

With Roasted Vine ripened Tomato, saffron and basil pilaf and our cafe made labneh. Vegan? Let us know this dish can be easily adapted.

Fish of the Day POA

your wait person will advise you of todays catch.
Served with ginger and tomato broth, sesame, rice noodle and bok choy.

Chicken Roulade \$35.00

Sous Vide with basil tapenade and served on a sweet potato rosti and red pepper coulis.

Lamb Rump \$39.50

Cooked medium-rare, served with fondant potato, ratatouille and red wine jus.

SIDES

Fries Straight \$8.00

Fries Curly \$9.00

Garden Salad \$7.00

Seasonal Vegetables \$12.00

Chefs choice

DESSERTS

Lemongrass Coconut Panna Cotta \$16.00

With Mango Coulis and summer fruits

Cheesecake \$16.00

Chefs whimsy

Sticky Date Pudding \$16.00

with toffee sauce and vanilla ice-cream.

Cheese Board \$16.00

Chefs choice of cheeses with crackers, walnuts, seasonal fruit and honey **per cheese**

CO

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ALCOHOL

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WINE

White Wine

\$10.00

Stoneleigh Pinot Gris
Seifried Sauvignon Blanc
Church Road Chardonnay
Vicars Choice Light Sauvignon Blanc

Red Wine

\$13.00

Luna Pinot Noir
Church Road Merlot Cabernet Sauvignon
Church Road Syrah

Other Wine

Haha Rose

\$12.00

Brown Brothers Prosecco

\$16.00

Lindauer Bubbles

\$14.00

Pinot Gris, Sauvignon Blanc, Fraise, Brut

Zero Alcohol

\$12.50

Giesen Estate Pinot Gris 0.5%

BEER

\$9.00

Manuka Golden Ale Mata Brewery

Heinekin

Heinekin 0

Corona

Macs Black Mac Porter

Steinlager

Steinlager Pure Light

Cider

\$9.50

Mata Very Berry

Monteiths Crisp Apple

Spirits

\$12.00

Little Bird Gin

Sukin Gin

Vodka

Jack Daniels

Jim Beam

Coruba

RTDs

\$9.50

Apple and Pear Longwhite

COCKTAILS

Berry Bellini

\$16.50

Berry Liqueur, Bubbles and Berries

Aperol Spritz

\$16.50

Aperol, Prosecco and Soda.

Salty Dog

\$16.50

Little Bird Gin and grapefruit juice with a salty rim

Espresso Martini

\$16.50

Kahlua, vodka, vanilla syrup, coffee shot.

MOCKTAIL

Seed-lip Cosmopolitan

\$16.00

Seed-lip Grove 42, cranberry juice and lime.

Old-fashioned Lemonade

\$12.50

House-made lemon syrup, lemon sorbet topped with soda.

BY THE
GLASS

Orange, pineapple,
cranberry, apple,
tomato

\$5.50

Coke, Coke Zero,
lemonade

\$5.50

Barista Coffee, tea or hot
chocolate

From

\$5.00