



## Dinner Menu

### Entrée

**House Breads** with balsamic vinegar & NZ olive oil \$6.00

**Smoked Seafood Chowder** made with selection of Marlborough & Nelson seafood and shells, served with Ora King salmon fritter \$19.00

**Smoked Ora King Salmon** honey roasted carrot puree, orange and pumpkin seed cracker  
\$21.00 GF available

**Homemade Pappardelle with confit duck leg**, mushroom ketchup and pecorino cheese  
toasted pine kernels \$22.00 VEG option available

**Polenta Fried Calamari** Tuscan-style panzanella tomato salad with sun-dried tomato aioli  
\$18.00 VEG option available

**Rai Valley Pork Belly** apple, pear couscous with pickled feta and harissa \$18.00  
Also available as a Main-Sized Portion \$30.00

**Caesar Salad** streaky bacon, garlic croutons, poached free range egg, Grana Padano,  
aioli dressing \$16.00

Also available as a Main-Sized Portion \$24.00

**Add Chicken** – entrée \$4.00 and main \$5.00

**Add Smoked Salmon** - entrée \$5.00 and main \$6.00

GF/DF & Vegetarian option available

### Marlborough Green Lip Shell Mussels

**Mussels Catalan** – steamed mussels, fennel, romesco, anchovies, olive rillette \$21.00

OR

**Soho Grilled Mussels** – spinach, pernod, gremolata, bacon \$20.00

\*\* Please advise your wait staff of any allergies or special dietary requirements you may have, as we will gladly do our best to accommodate these. GF – Gluten Free. DF – Dairy Free. Veg – Vegetarian

10% surcharge on Public Holidays



## Dinner Menu

### Mains

**Wakanui Beef Fillet** smoked garlic dauphinoise onion puree, baby carrots, red wine jus  
\$36.00 GF – DF Option available

**Southern Lamb Loin and Confit Lamb Shoulder** with spinach puree, pearl barley and  
beetroot \$34.00 GF – DF available

**Pan seared Ora King Salmon** macadamia nut and citrus kelp crust with seafood paella  
\$33.00

**Fresh Market Fish** with chorizo, bean & garlic cassoulet, and wilted summer greens  
\$32.00 GF

**Pumpkin, Squash and Pea Risotto** with Cranky Goat's Cheese Croque  
\$28.00

**Steamed Marlborough Green Lip Mussels** white wine, garlic, fresh herbs served with  
homemade sourdough \$26.00

**Seafood Platter for Two** - A selection of local produce including Green Lip mussels,  
fresh Marlborough fish, wild caught Golden Bay clams, prawns and Oka King smoked  
salmon served with herbed fries, aioli & fresh salad \$75.00 (for 2 people)

### Sides

**Roasted summer vegetables**, toasted pine nuts & parmesan GF/DF

**Mixed leaf salad**, chilli roasted peanuts, apple & pickled carrot GF/DF/VEG

**Chunky fries** with aioli GF/DF/VEG

All \$8.00 each