



Dinner Menu

Entrees

Mushroom Soup	Manuka smoked mushroom soup with crème fraiche and garlic croutons (V)	15.0
Mussels	Coromandel green lipped mussels simmered in a fresh tomato marinere served with oven fresh bread	16.0
Cheese Tart	Caramelised onion and three cheese tart accompanied with salad greens (10 mins) (V)	16.0
Smoked Salmon	Salad of New Zealand smoked salmon with garden greens, avocado, cherry tomatoes, capers, onion jam and dill aioli	17.0
Moroccan Lamb	Moroccan lamb salad with feta, calamata olives, tomatoes, green beans, roasted red pepper with a raspberry and mint dressing	17.0

Mains

Vegetable Curry	Marrakesh vegetable curry - rich tomato-based sauce with Moroccan spices, almonds, a selection of seasonal vegetables served with couscous.	26.0
Pork Belly	Twice baked pork belly braised in apple juice and fennel accompanied with kumara mash, seasonal vegetables and crackling	28.0
Fish	Pan-fried fresh market fish on sautéed new potatoes, with green beans and sauce vierge	29.0
Coq au Vin	Coq au Vin a la Acorn - braised chicken in red wine with bacon, mushrooms and glazed shallots on crushed new potatoes	29.0
Steak	Eye fillet steak char-grilled with garlic butter, roast potatoes with garlic and rosemary from our garden, accompanied with a garden salad	31.0

Sides

Italian style roast potatoes with garlic & rosemary	6.0
Garden salad with parmesan and garlic croutons	6.0
Ciabatta bread fresh from the oven served with superbly crafted Hihi Olive Estate Olive Oil	6.0



Desserts

Crème Brulee	Classic Crème brulee infused with vanilla bean accompanied with hazelnut biscotti.	12.0
Lemon Meringue	Acorn traditional lemon meringue pie with raspberry coulis	12.0
Chocolate fondant	Scrumptious chocolate fondant served with ice-cream Made to order (15 mins)	12.0
Bread & Butter Pudding	Warm brioche bread and butter pudding containing a hint of rosemary, served with vanilla ice-cream	12.0
Cheese Board	A trio of imported French cheeses comprising Bleu d’Auvergne, Comte and Brie de Meaux with crackers & grapes	15.0
Affogato	Shot of espresso, scoop of vanilla ice-cream served with biscotti and a shot of either – Kahlua Tia Maria Frangelico Grand Marnier	15.0

Beverages

Sparkling Water	Waiwera 500ml	6.0
Coffee	<i>(single shot)</i> Flat White Cafe Latte Cappuccino Espresso Mochaccino Americano Long Black Macchiato <i>(For an additional shot, add \$1.0)</i>	ALL 4.0
Liqueur Coffee	Double shot of espresso with your choice of spirit topped with lightly whipped cream	12.0
Hot Chocolate	Delicious Italian hot chocolate	5.0