

## PLEASE SEE OUR **BLACK BOARD** FOR DAILY FRESH SPECIALS

### STARTERS

Soup	<b>Soup of the Day</b> 11.0 <i>to reflect fresh locally sourced ingredients</i>
Bread	<b>Home made Focaccia bread and Olive Baguette</b> 10.0 <i>with blue cream cheese, avocado cream &amp; ducca</i>
Healthy	<b>Mixed leafed salad &amp; baked mozzarella</b> 15.0 <i>with tomatoes, cucumber, herbs &amp; olives</i>
Chowder	<b>New England Seafood chowder</b> 16.0 <i>Bacon, potatoes, onions and mixed seafood in cream &amp; milk</i>
Oyster	<b>Pacific Rock Oysters</b>
Oyster	1/2 dozen natural freshly chucked on ice & lemon 15.0
Oyster	1/2 dozen "Kilpatrick" with bacon & Worcester 18.0
Oyster	1/2 dozen "Rockefeller" with bacon & spinach 18.0
Oyster	1/2 dozen "Angels on Horseback" hot & hot on toast 20.0

### MAINS

Premium Beef	<b>Beef Fillet "Tatar" with Kumara chips &amp; confit Tomato</b> 35.0 <i>Grilled medium rare on one side and marinated on the other side with mustard, garlic, pine nuts and olive oil</i>
Freeland Chicken	<b>Roulade from the chicken breast with cauliflower</b> 28.0 <i>Filled with grapefruit, rosemary &amp; radicchio</i>
Fresh Fish	<b>Fish of the day fresh from the Waterfront</b> 29.0 <i>Grilled, with beetroot espuma, caramelized olives &amp; Gnocchi</i>
NZ Shellfish	<b>Green shell mussels (1kg) in white wine &amp; garlic</b> 21.0 <i>with fries and mayonnaise</i>
South Island Lamp	<b>Lamb rump with peperonata &amp; polenta</b> 27.0 <i>with black olive &amp; garlic jus</i>

### From **THE GRILL...**



**WE JUST USE NEW ZEALAND PREMIUM BEEF !**

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<b>ANGUS Eye Fillet</b>	<b>200g - 29.0</b>
<b>Striploin/Sirloin</b>	<b>300g - 27.0</b>
<b>Ribeye/Scotch Fillet</b>	<b>300g - 29.0</b> <b>400g - 32.0</b>

*My favorite: 400g Scotch, medium rare with grilled tomato and beef jus.... Stephan*

**The Grill Room BIG Eat - 600g of Prime Scotch Fillet - 40.0**  
Gisborne's **BIGGEST** steak

**\*\*All steaks served with lemon crushed potatoes and your choice of house made sauce. Please select below\*\***

Beef Jus, Mushroom Sauce, Garlic Sauce, Pepper Sauce, Béarnaise Sauce

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#### Select a side to go with your Grill Room Steak:

Roasted skin on Gourmet potatoes	5.0
Mushrooms with garlic and parsley	5.0
Grilled tomato with pesto	5.0
Chunky steak fries	6.0
Fresh garden salad	6.0
Steamed vegetables	6.0

### DESSERTS

Zappy	<b>Mulligan from citrus fruits</b> 10.0 <i>with coriander, mint &amp; lime sorbet</i>
Bananarama	<b>Cake, cream &amp; baked banana</b> 12.0 <i>with macadamia nut oil &amp; chocolate sauce</i>
Old but mmmmh	<b>Apple Strudel</b> 9.0 <i>with Vanilla sauce &amp; ice cream</i>
Homemade	<b>Variety from chocolate truffles</b> 11.0 <i>flavored with alcohol</i>

This section contains a brief description of our recommended wine match for each meal. A wider selection of White Wines, Red Wines, Dessert Wines, Cocktails and a variety of other beverages are available. Please see our wine list or ask your server. Enjoy your meal. Guten Appetit...



**Brancott Estate Reserve Brut Cuvee** 200ml:9.50 B: 46

Vibrant lemon sorbet and citrus flavours from the Chardonnay combine perfectly with Pinot Noir fruit, resulting in a wine with superb vitality and freshness.

**Miltons Shotberry Chardonnay** G: 8.5 B: 42

Attractive fruit-focused Chardonnay with a creamy texture, soft and peachy on the nose, and a hint of nutty lees influence.

**Matawhero Pinot Gris** G: 9.5 B: 46

A full bodied wine with tropical fruits, lychee, dried apricot and a good balance.

**Stoneleigh Marlborough Sauvignon Blanc** G: 8.0 B: 42

lively flavours of rich, passion fruit tempered with a hint of dry grass

**Brunton Road Merlot** G: 8.5 B: 42

medium wine, aromas of cedar and black current overlaying oak tones

**Kings Road Pinot Noir** G: 8.5 B: 42

rich primary cherry and raspberry flavours with underlying savouriness

**Also available for your enjoyment is a selection of international wines. Please refer to insert in your wine list for this months selection.**