



TO START

Laksa Chicken (GF/DF) \$14

Laksa Prawn (GF/DF) \$16

A punchy, balanced noodle soup. Sweet & sour, savoury and a little bit spicy

Welsh Rarebit (GFO) \$16

Garlic toasted ciabatta topped with prosciutto, cheddar and tomato chilli jam

Cranberry & Brie \$16

Crispy crumbed brie wedges, mixed leaves, cucumber ribbons, cranberry dipping sauce

Prawns (GF/DF) \$16

Garlic butter prawns, mixed leaves, black and white sesame seeds

Cheese Platter – 1 cheese (GFO) \$28

Cheese Platter – 2 cheese (GFO) \$34

Local honey comb & cheese, sweet & spicy nuts, chutneys, fruit

Waipara Springs Platter (GFO/DFO) Small \$48 / Large \$68

Our famous house antipasto platter includes a selection of meats, local cheese, seasonal produce, freshly baked bread and crackers, pickles and preserves

SIDES

Lemon Pepper Calamari (DF/GF) \$8

Rustic Fries (DF/GF) \$8

Bread & Butter (GFO) \$6

Crumbed Mushrooms (DF) \$8

Green Salad (GF/DF/V) \$6

"Our aim is to provide you with a relaxing & enjoyable experience, if you have time constraints please advise one of our friendly team."



TO FOLLOW

With recommended wine match option

Beetroot, Pomegranate & Falafel Salad (V, DFO, GF, VeganO) \$24

Raw beetroot, carrot, red onion, tossed in pomegranate dressing. Falafel, toasted seeds, mint yoghurt dressing

Waipara Springs Sauvignon Blanc - Fresh aromas of passion fruit and nettle

Moroccan Chicken L'Orange (GF/DF) \$28

Sweet spiced chicken breast, spinach, saffron rice, toasted chickpeas, orange & lemongrass glaze

Waipara Springs Riesling - Vibrant acidity perfectly balanced with natural fruit sugars

Akaroa Salmon Fillet \$27

Salmon fillet, top with lemon parsley sauce, encased in garlic & herb mash, panko crumb. Roasted fennel & rocket

Waipara Springs Dry Riesling - Ripe citrus flavours and a crisp dry finish

Pork Loin Roulade (GF) \$28

Pork loin wrapped in bacon rashers, filled with apple, fennel & cranberry. Cuban potato mash, apple cider reduction, grilled pineapple

Waipara Springs Premo Chardonnay - Traditional barrel fermentation, complexity, balance and length

Venison Short Ribs (GF) \$31

Juniper & cranberry glazed sticky ribs, kumara puree, balsamic roasted beets, seasonal greens

Waipara Springs Pinot Noir - Natural fruit spice with subtle oak influence

Braised Beef Cheek \$29

Slow cooked beef cheek, chocolate & red wine jus, risotto cake, seasonal greens, horseradish cream.

Waipara Springs Premo Pinot Noir - Fragrant and elegant with a savoury complexity

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TO FINISH

Petite Bouche \$15

Chocolate & espresso profiteroles, filled with Chantilly cream with candied almond spikes

Apple & Rhubarb Crumble \$15

Fruit crumble, maple, oat and almond crumb, served with vanilla bean ice cream and rhubarb compote

Merlot Gateaux \$15

Dark chocolate gateaux, merlot & maraschino cherries, amaretto waver

Cheese Platter – 1 cheese (GFO) \$28

Cheese Platter – 2 cheese (GFO) \$34

Local honey comb & cheese, sweet & spicy nuts, chutneys, fruit

Chocolate Brownie (GF) \$8

Served with optional Cream or Yoghurt

Citrus & Coconut Friand (GF) \$8

Served with optional Cream or Yoghurt

JUST For KIDS (12 & under only) \$16

All kids meals include a slice of chocolate brownie (GF)

Kids Fish

NZ Hoki bites, salad, fries

Chicken Tenders

House made crumbed chicken tenders, salad, fries

Kids Platter

Mixed fruit & carrot sticks, marshmallows, crackers, fairy bread, yoghurt

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