



## STARTERS

<b>BREAD PLATTER</b> .....	<b>\$14</b>
<i>Selection of Turkish &amp; Multigrain bread served with village press olive oil, balsamic vinegar &amp; home made dukkha</i>	
<i>Add dips \$3 each:</i>	
<b>PUMPKIN DIP   KASUNDI DIP   BASIL PESTO</b>	
<b>CRAB FARM MARINATED OLIVES</b> .....	<b>\$9</b>
<i>With grilled Turkish bread</i>	
<b>HOMEMADE PORK SPRING ROLLS</b> .....	<b>\$12</b>
<i>With mirin dipping sauce</i>	
<b>PRAWN WONTONS</b> .....	<b>\$12</b>
<i>With mirin dipping sauce</i>	
<b>BUFFALO CHICKEN WINGS</b> .....	<b>\$12</b>
<i>Served with traditional buffalo sauce</i>	

## MAINS

<b>STEAMED MUSSELS</b> .....	<b>\$22</b>
<i>Steamed whole mussels in a white wine &amp; cream broth, with onion, garlic, chilli, coriander &amp; grilled Turkish bread</i>	
<b>SEARED SCALLOPS</b> .....	<b>\$32</b>
<i>Roe-on scallops on a butternut squash, sage &amp; pinenut salad with sherry vinegar dressed rocket &amp; butternut puree</i>	
<b>CALAMARI</b> .....	<b>\$23</b>
<i>Panko &amp; sesame seed crusted calamari on a crispy noodle salad, with Thai dressing</i>	
<b>FISH OF THE DAY</b> .....	<b>\$29</b>
<i>Fresh fish on roasted red kumara, with an orange, mint &amp; red onion salad, topped with lemon beurre blanc sauce</i>	
<b>GARLIC PRAWNS</b> .....	<b>\$24</b>
<i>Pan fried prawns (tail on) on a creamy potato, bacon, mint &amp; coriander salad topped with lemon beurre blanc.</i>	
<i>Add chicken \$30</i>	

**ASK YOUR WAIT STAFF ABOUT OUR SPECIALS & G.F/VEGAN OPTIONS**

# CRAB FARM WINERY

*Bay View, Hawkes Bay, New Zealand*



<b>CHICKEN PASTA</b> .....	<b>\$29</b>
<i>Pan fried chicken &amp; bacon in creamy mushroom &amp; sundried tomato linguini pasta topped with baby spinach &amp; parmesan cheese</i>	
<b>PORK BELLY</b> .....	<b>\$32</b>
<i>Cider braised pork belly on purée de pomme's de terre with caramelised apple, green beans &amp; cider jus</i>	
<b>SIRLOIN (250G)</b> .....	<b>\$35</b>
<i>Cooked medium rare and served on cauliflower puree, roasted potatoes &amp; mushroom duxell. Topped with red wine jus &amp; salsa verde'</i>	
<i>Add prawns for Surf N Turf \$42</i>	
<b>GRILLED PEPPERS</b> .....	<b>\$24</b>
<i>Grilled red peppers stuffed with raisin &amp; mint infused couscous, served with a rocket, tomato &amp; capsicum salsa. Topped with yoghurt &amp; cumin riatta sauce</i>	
<b>HONEY SOY NOODLE STIR FRY</b> .....	<b>\$20</b>
<i>Seasonal vegetables sautéed in a ginger soy glaze, topped with rice noodles &amp; fresh coriander</i>	

## **PLATTERS**

<b>WINEMAKER PLATTER (FOR TWO)</b> .....	<b>\$48</b>
<i>A selection of in house manuka smoked salmon, salami, olives, marinated feta, hohepa cumin dambo, kikorangi blue, fresh fruit, chutneys, pickled onions, sundried tomatoes with turkish bread and crackers</i>	
<b>SEAFOOD PLATTER (FOR TWO)</b> .....	<b>\$58</b>
<i>A selection of in house manuka smoked salmon, crumbed scallops, prawns, sesame crusted calamari, smoked fish paté, fresh steamed whole mussels, dipping sauces &amp; a loaf of turkish bread</i>	
<b>CHEESE PLATE</b> .....	<b>\$26</b>
<i>Kikorangi blue, hohepa cumin dambo &amp; creamy camembert served with crackers, chutney and fresh fruit</i>	

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## SIDES

<b>GREEN SALAD</b> .....	<b>\$5</b>
<i>Dressed in balsamic salad dressing</i>	
<b>HONEY GLAZED VEGETABLES</b> .....	<b>\$6</b>
<i>Seasonal vegetables in honey sauce</i>	
<b>STEAMED GREENS</b> .....	<b>\$6</b>
<i>Finished in garlic butter</i>	
<b>SHOESTRING FRIES</b> .....	<b>\$8</b>
<i>Served with aioli &amp; tomato sauce</i>	
<b>BEER BATTERED FRIES</b> .....	<b>\$9</b>
<i>Served with aioli &amp; tomato sauce</i>	

## DESSERTS

<b>CREME BRULEE</b> .....	<b>\$14</b>
<i>White chocolate baked egg custard dessert, served with chocolate dipped vanilla short bread</i>	
<b>CHEESECAKE</b> .....	<b>\$14</b>
<i>Please ask waiter for today's flavour.</i>	
<b>MOLTEN CHOCOLATE CAKE</b> .....	<b>\$14</b>
<i>Served with berry compote, ice-cream or chantilly cream</i>	
<b>ICE CREAM SUNDAE</b> .....	<b>\$9.50</b>
<i>Served with either chocolate, butterscotch or berry sauce</i>	
<b>DESSERT PLATTER</b> .....	<b>\$23</b>
<i>Chef's creation with a selection of available desserts</i>	