



## **Platters**

### **Bread & Dips - \$16.00**

A Selection of Breads served with Hummus, TLS Macadamia Dukkha with Olive Oil and Balsamic Reduction.

### **TLS Grazing Platter - \$21.00**

A selection of Cheeses including Feta, Brie and Bocconcini partnered with a cold meat selection of Salami and Pastrami. Accompanied with Kalamata Olives, Semi-Dried Tomatoes, Stuffed Peppers, Apple, Cornichons.  
To compliment, a selection of Breads and Hummus.

### **Vegetarian Platter - \$18.50**

A platter of Cauliflower and Broccoli Florets with Capsicum, Celery, Carrot, Cucumber rounds and a Hummus stuffed Pepper. To compliment, a selection of Breads, Hummus, Olive Oil and Balsamic Reduction.

(V)

### **Antipasto Platter - \$48.00**

A selection of Cheeses including Feta, Brie and Bocconcini with a cold meat selection of Salami, Prosciutto and Pastrami. Accompanied with Kalamata Olives, Semi-Dried Tomatoes, Stuffed Peppers, Cornichons, Cocktail Onions and Grapes. To compliment, a selection of Breads, Hummus, Dukkha and an Olive Oil and Balsamic Reduction.

### **Ocean Selection - \$58.00**

A platter of Steamed Mussels, Smoked Salmon Caviar, Salt and Pepper Squid, Prawn Twisters, Smoked Salmon and Cream Cheese Blinis, Surimi Seafood Salad and Shrimp Cocktail Cups. To compliment, a selection of Breads, Lemon Aioli, Sweet Chilli and a Seaweed Salad.



## **Breakfast**

### **Toasted Waffles - \$19.50**

Toasted fluffy Waffles served with grilled Bacon and Caramelized Banana, drizzled with Maple Syrup and lightly dusted with Icing Sugar.

### **Rosti Stack - \$22.00**

Bacon accompanied, with a Potato Rosti served with Soft Poached Egg and topped off with Hollandaise Sauce.

**Add On:**

**Field Mushrooms \$4.50**

**Tomato \$4.50**

### **Eggs on Toast - \$14.50**

Your choice of either Poached, Scrambled or Fried served on freshly toasted Ciabatta.

**Add on:**

**Field Mushrooms \$4.50**

**Bacon \$4.50**

**Tomato \$4.50**

### **Eggs Benedict - \$15.90**

Soft Poached Eggs served on a bed of baby Spinach served on freshly toasted Ciabatta and topped off with Hollandaise Sauce.

**Add on:**

**Bacon \$4.50**

**Field Mushrooms \$ 4.50**

**Smoked Salmon \$7.00**

**Gluten Free Bread: \$3.00**



## Tapas

### Garlic Bread - \$6.50

Drizzled with Balsamic Reduction.  
(V)

### Chunky Fries - \$10.00

Served with Aioli.  
(V)

### Prawn Twisters - \$16.50

Served with Aioli and sweet Chilli dipping sauce.

### Bowl of Olives- \$7.50

Marinated Olives served with Dukkha.  
(D, V, GF, VG)

### Polenta Chips - \$9.50

Served with a sundried Tomato and Olive dip.  
(D, V, GF, VG)

### Bao Buns - \$14.00

Your choice of Pulled Pork or BBQ Duck,  
accompanied with crunchy Asian Slaw.

### Chicken & Brie Pizza - \$16.50

Pita Bread base smothered with Cranberry Sauce topped with Chicken, Brie and garnished with fresh baby Spinach and drizzled with Cranberry Sauce and Homemade Aioli.

### Roasted Pumpkin Pizza - \$15.00

Pita Bread base topped with Roasted Pumpkin, Feta, Semi Dried Tomatoes and Basil Pesto, garnished with fresh Baby Spinach.  
(V)



## **Entrees**

### **Soup of the Day - \$14.00**

Always changing – ask your wait staff for today's choice.  
Served with toasted Bread.

### **Bruschetta - \$14.50**

Served with Cherry Tomatoes, Feta Cheese and Basil Pesto.  
(V)

### **Duck Liver Pate - \$14.50**

Made in-house Creamy Duck Livers baked with Herbs & Pinot Noir,  
then glazed with Port Wine Jelly. Served with toasted Focaccia Bread.

### **Salt and Pepper Squid - \$14.00**

Salt and Pepper Squid served with a home-made Sweet and Sour dipping sauce.

### **Steamed Mussels - \$25.00**

Fresh Coromandel Green Lipped Mussels steamed in White Wine and Garlic Butter,  
accompanied a side of bread.

### **Oysters Au Natural – ½ Dozen \$23 / Dozen \$46**

In shell fresh Coromandel Oysters accompanied with fresh Lemon

### **Oysters Kilpatrick – ½ Dozen \$27 / Dozen \$54**

In shell fresh Coromandel Oysters with Worcestershire, Bacon and Parmesan.



### **BBQ Duck Salad - Main Size \$30/Lunch Size \$19**

Succulent Barbeque Duck tossed with Mesclun, Red Onions, Pistachio, Pickled Cucumber, Capsicum and Mung Beans with a Pomegranate Molasses Dressing. *(D, GF)*

### **Pulled Pork Salad – Main Size \$29/Lunch Size \$18**

Aromatic Asian style Pulled Pork tossed with Mesclun, Cherry Tomatoes, Carrots, Capsicum, Red Onions and Crispy Fried Shallots with Virgin Olive Oil Dressing. *(D)*

### **Open Steak Sandwich - \$20.00**

Prime Beef Scotch served with Mesclun, Tomato, Caramelised Onions and Aioli. Served on a Ciabatta Bun with Criss Cut Fries.

### **Chicken Wrap - \$20.00**

Grilled Chicken Tenderloins accompanied with Brie, Bacon strips, Tomato, Mesclun and Aioli. Served a side of Chunky Fries.

### **Beef or Chicken Burger - \$25.00**

Beef Burger Pattie or Grilled Chicken tenderloins served on Salad mix. Within a toasted Ciabatta Bun with Aioli and Tomato Relish. Served with a side of Fries.

#### **Add on:**

**Brie - \$2.70**

**Cheddar Cheese - \$2.70**

**Gluten Free Bread: \$3.00**

### **Quinoa Chilli Hot Pot - \$29.00**

Roasted Mushrooms topped with a Mexican flavoured Quinoa Chilli. Served with Kumara crisps and a Vegan Sour Cream.  
*(V, VG)*



## **Main Course**

### **Fish of The Day - \$40.00**

Always changing – ask your wait staff for today's choice.  
Fresh Pan Seared Fish served on Israeli Couscous tossed with Pumpkin and Capsicum  
and topped with a Nut Brown Butter.  
(V)

### **Scotch Fillet - \$40.00**

New Zealand Scotch Fillet cooked to your liking served with Mashed Potato, Baby Beets  
and Carrots, Green Beans. Topped with a creamy Mushroom Ragout.

### **Pork Fillet - \$40.00**

Pork Fillet wrapped in Bacon resting on a roasted Parsnip Puree, accompanied with  
Baby Beets and Carrots, Kumara and Pumpkin. Served with Apple Jus.

### **Ostrich - \$40.00**

New Zealand Ostrich cooked to your liking, resting on a Kumara Mash, accompanied  
with Baby Carrots and Leeks. Served with a Port Wine Jus.

### **Mushroom Risotto - \$35.00**

Creamy Mushroom Risotto made with a mix of wild and fresh Mushrooms.  
Accompanied with a side of Ciabatta.

### **BBQ Duck - \$40.00**

BBQ roasted Duck leg served on Soba Noodles and accompanied with Bok Choy and  
Baby Carrots.



## **Desserts**

### **Trio of Sorbet - \$9.50**

Tangy Raspberry, Tropical Mango and Creamy Coconut Organic Sorbet.  
(GF, D, V, VG)

### **Sticky Date - \$13.70**

Made in-house warm Sticky Date Pudding served with Butterscotch Sauce and a creamy Vanilla Bean Ice Cream.

### **Raspberry and White Chocolate Cheesecake - \$13.70**

Served on top of a gluten free Biscuit Base, accompanied with a Tangy Raspberry Sorbet and Raspberry Coulis.  
(GF)

### **Mojito Panna Cotta - \$13.70**

Creamy Zesty Mint and Rum Infused Panna Cotta served with Candied Lime Zest and a Quenelle of Cream.  
(GF, V)

### **TLS Macadamia Sundae - \$15.40**

Kapiti Ice Cream, Macadamias, Chocolate Sauce and Chocolate Cream Wafer.



## Wine Selection

### Bubbles

|                              |                            |
|------------------------------|----------------------------|
| Champagne Laurent Perrier    | \$125 bottle               |
| Bandini Prosecco, NV, Italy  | \$15 (200ml) / \$47 bottle |
| Blumond Prosecco, NV, Italy  | \$24 (375ml) / \$45 bottle |
| Veuve Du Vernay Brut, France | \$12 (200ml) / \$48 bottle |
| Lindauer Fraise, NZ          | \$12 (200ml)               |

### White

|                                               |                             |
|-----------------------------------------------|-----------------------------|
| TW Estate Chardonnay, Gisborne, NZ            | \$9.50 glass / \$45 bottle  |
| Tiki Chardonnay, Hawkes Bay, NZ               | \$11.50 glass / \$47 bottle |
| Mercury Bay Pinot Gris, Coromandel, NZ        | \$12.50 glass / \$48 bottle |
| Spy Valley Pinot Gris, Marlborough, NZ        | \$10.50 glass/ \$45 bottle  |
| Mahi Sauvignon Blanc, Marlborough, NZ         | \$9.50 glass/ \$45 bottle   |
| Dog Point Sauvignon Blanc, Marlborough, NZ    | \$10.50 glass/ \$45 bottle  |
| Amisfield Terrace Riesling, Central Otago, NZ | \$11.50 glass / \$47 bottle |

### Rose

|                                            |                            |
|--------------------------------------------|----------------------------|
| Mercury Bay Sparkling Rose, Coromandel, NZ | \$49 Bottle                |
| Mahi Rose, Marlborough, NZ                 | \$9.50 glass / \$45 bottle |

### Red

|                                                |                             |
|------------------------------------------------|-----------------------------|
| Crowded House Pinot Noir, Marlborough, NZ      | \$10.50 glass / \$45 bottle |
| Nanny Goat Pinot Noir, Central Otago, NZ       | \$12.50 glass/ \$48 bottle  |
| Spy Valley Merlot Malbec, Marlborough, NZ      | \$9.50 glass/ \$45 bottle   |
| Big Bunch Merlot, Hawkes Bay, NZ               | \$10.50 glass/ \$45 bottle  |
| Mercury Bay Estate Syrah, Coromandel, NZ       | \$12.50 glass/ \$48 bottle  |
| Zeppelin Big Bertha Shiraz, Barossa Valley, AU | \$9.50glass / \$45 bottle   |
| Tiki Cab Sav Merlot, Hawkes Bay, NZ            | \$12.50 / \$48 bottle       |





## **Beers**

|                                    |                |
|------------------------------------|----------------|
| Steinlager Pure/ Corona / Heineken | <b>\$8.50</b>  |
| Steinlager Mid                     | <b>\$8.50</b>  |
| Monteith's Black Beer              | <b>\$8.50</b>  |
| Grolsch                            | <b>\$8.50</b>  |
| Desperados (Beer & Tequila)        | <b>\$10.00</b> |
| Waikato / Lion Red                 | <b>\$7.00</b>  |

## **Monteith's Cider**

Apple / Pear

**\$9.00**

## **Otakiri Mineral Water (750ml)**

Sparkling or Still

**\$6.80**

## **Soft Drinks**

Coke, Coke Zero, Sprite, Ginger Ale, Ginger Beer, Tonic Water

**\$5.50**

## **Juices**

Apple, Orange, Cranberry, Pineapple

**\$5.50**

## **Fresh Smoothies**

Berry or Tropical or Strawberry/Mango

**\$9.50**

## **Fresh Juice Made to Order**

Apple, Carrot & Orange (Cleanses your liver)

**\$9.50**

Lemon, Orange & Ginger (Vitamin C Boost)



## **Cocktails**

### **Strawberry Daiquiri \$18.50**

Strawberries, Bacardi & Lime Juice

### **Pina-Colada \$18.50**

Pineapple Juice, Coconut Cream & Bacardi

### **Mango Margarita \$18.50**

Mango, Tequila, Cointreau & Lime Juice

## **Non-alcoholic Cocktails**

### **Virgin Strawberry Daiquiri \$13.50**

### **Virgin Pina-Colada \$13.50**