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## Entrees

<b>Soup of the Day</b>	<b>\$14</b>
Made with fresh seasonal ingredients. Served with toasted ciabatta + butter	
<b>Seared Scallops</b>	<b>\$18</b>
With cauliflower puree, black pudding + ajo blanco	
<b>Pea + Blue Cheese Arancini</b>	<b>\$16</b>
With creamed corn + garden salad	
<b>Beetroot Risotto</b>	<b>\$16</b>
With balsamic beetroot, toasted hazelnuts + crème fraiche	

### To Share:

<b>Antipasti Platter</b>	<b>Small</b>	<b>\$25</b>	<b>Large</b>	<b>\$32</b>
A selection of house made breads served with local cheese, house made pickles + chutneys				
<b>Breads &amp; Dips</b>	<b>Small</b>	<b>\$18</b>	<b>Large</b>	<b>\$26</b>
House made dips + butters served with a selection of breads				
<b>Baked Cheese</b>				<b>\$26</b>
With dips and toast				

North Otago has fantastic local and regional produce, as we love to use these local seasonal products our menu is constantly changing. We are more than happy to adapt any of our dishes to cater for any allergies.