



Entrees

Soup of the Day **\$15**

Made with fresh seasonal ingredients, served with house made focaccia stick + butter

Caramelized Onion + Goats Cheese Tart **\$16**

Short crust pastry tart, filled with caramelized onion, goats cheese + fresh thyme, with spiced tomato relish

Smoked Salmon Salad **\$17**

Garden greens, smoked salmon, horseradish crème + focaccia croutons

Egg Fried Rice **\$15**

Fragrant fried coconut rice, sticky Asian reduction, crispy shallots + fried egg

To Share:

Garlic Loaf **Half \$8 Full \$14**

House baked ciabatta loaf, baked with garlic + parsley butter

Cheese Bacon + Garlic Loaf **Half \$10 Full \$16**

House baked ciabatta loaf, baked with cheese, bacon, garlic + parsley butter

Antipasto – serves 3 **\$24**

Focaccia sticks, marinated olives, house made mustard, pickled vege, hummus + Whitestone cheese

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.