



## GLUTEN FREE BREAKFAST MENU

Choice of fresh juice Orange, tomato, apple, pineapple, grapefruit or kiwifruit	6
Selection of sliced fresh seasonal fruits	14
Cereals-Gluten free toasted muesli Full cream or skimmed milk	10
Choice of gluten free toast-white or raisin served with jams, honey, buter or margarine	7
Two eggs cooked any style, served with gluten free toast, grilled tomato, country style potatoes and your choice of sausage, bacon, mushrooms or ham	17
Eggs Benedict Poached eggs on gluten free bread with honey glazed ham and hollandaise sauce	17
Rice and chicken congee Spring onions	15
Sirloin steak 150g fried eggs, grilled tomato, mushrooms, country style potato	25

## GLUTEN FREE ALL DAY DINING MENU

Soup of the day with gluten free bread (Check with chef)	14
The Café house salad* mesclun leaves, avocado, cherry tomatoes, feta cheese, balsamic vinaigrette	15
Caesar salad – chicken/ smoked salmon cos salad, crispy bacon, anchovies, gluten free toast, soft poached egg	17/19/21
Steamed New Zealand green lip mussels ( No Bread) shallots, flat leaf parsley, white wine cream sauce	18

**THE ENTIRE DIETARY REQUEST SHOULD BE MENTIONED ON THE DOCKET CLEARLY  
PREFERABLY CALL KITCHEN AS WELL.**

## FROM THE MARKET

New Zealand Angus Pure eye fillet - naturally aged 21 days 250g *	38
New Zealand rack of lamb 350g - 400g	40
New Zealand Marlborough King salmon 200g *	36
Free range corn fed chicken *	33
Grilled New Zealand seafood platter* snapper, salmon, fish of the day, tiger prawns, scallops, green lip mussels, squid	40

**“Market style – grill dishes” served with your choice of one side dish from below.**

Side Dishes	8
Roasted new season potatoes with herbs	
Stir fried broccolini	
Sautéed seasonal vegetables	
Mesclun leaves with olive oil *	
Garlic mashed potatoes	
Gluten Free pizza margherita	20
Tomatoes, mozzarella, fresh basil	
Additional choice of pizza toppings (each)	2
Italian salami, mushrooms, bacon, artichokes, bocconcini, caramelised onion chutney, feta cheese, kessler ham, grilled chicken	
The Café club sandwich	20
Gluten free toast, bacon, grilled chicken, fried egg, lettuce, tomato, house salad	
<b>SIGNATURE DISHES</b>	
Fish of the day *	36
golden kumara hash, minced green herbs, vine tomato sauce	
Grilled wild venison	38
Piko piko, purple potato, apple and rhubarb	
Nasi Goreng with chicken or prawns ( No crackers)	28/ 32
Jasmine rice, garlic, spring onions, egg and chilli	



## NIGHT OWL DINING MENU

Soup of the day with gluten free bread	14
The Café house salad* mesclun leaves, avocado, cherry tomatoes, feta cheese, chardonnay vinaigrette	15
Caesar salad with chicken or smoked salmon cos salad, crispy bacon, anchovies, gluten free toast, soft poached egg	17/19/21

### GLUTEN FREE PIZZA

Margherita Tomatoes, mozzarella, fresh basil	20
Additional choice of pizza toppings (each) Italian salami, mushrooms, bacon, artichokes, bocconcini, feta cheese, kessler ham, grilled chicken	2

The Café club sandwich Gluten free toast, bacon, smoked chicken, fried egg, lettuce, tomato, house salad	20
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### GLUTEN FREE DESSERTS

Fruit plate freshly cut seasonal fruits	15
New Zealand ice cream and sorbets (per scoop) Ice creams: chocolate, strawberry, vanilla bean, hokey pokey Sorbets: lemon and lime, mango and passion fruit, strawberry and raspberry	5
New Zealand cheese with gluten free toast, fresh pears and quince paste	
Puhoi Mahurangi Brie, 6-8 weeks, earthy mushroom flavour, soft, smooth texture	14
Kapiti Tuteremoana Cheddar, aged 3-4 years, sharp, zesty, firm and crumbly body	14

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