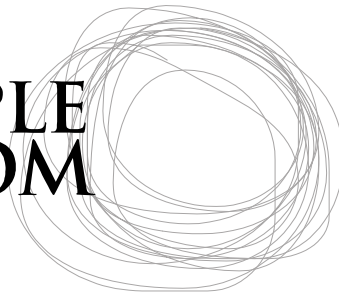


THE MAPLE ROOM



LITTLE PLATES.

- tamari almonds \$7
- selection of olives – marinated kalamata & sicilian greens \$7.5
- feta & almond stuffed dates wrapped in pancetta \$8.5
- grilled prawn kebabs with hot & sour sauce \$9.5
- lemongrass salt & pepper squid \$9.5
- potato, cumin & feta croquettes \$8.5
- fried polenta chips with smoked paprika aioli \$8.5

TO SHARE

- tapas plate – selection of chefs four choices \$28 / \$35
- italian buffalo mozzarella, roma tomatoes, toasted rosemary & olive sourdough \$21
- selection of bread rolls with olive oil, red pepper & sage whipped butter \$9.5

ENTREE

- soup– spinach, white bean & chorizo with fresh herbs & grilled sourdough \$10.5
- cleveland coast organic oysters with palm sugar, vinegar, limes & coriander - ½ doz \$15 / 1 doz \$28
- parmesan & herb crusted chicken livers with cabbage & organic figs \$16.5 / \$26.5
- hungarian goulash, roasted peppers & smoked paprika, with lemon & cinnamon rice \$19 / \$27
- salad of grilled chorizo with mixed greens, tempura oyster mushroom, haloumi & gazpacho vinaigrette \$24 / \$20 vegetarian
- risotto –with roasted butternut, baby peas & balsamic onions, rocket & shaved parmesan \$18.5/ \$25

MAINS

- fish of the day \$31
- veal with sage & garlic gnocchi, roasted peppers pancetta & beans with whipped pistachio butter \$34
- marinated paneer, crumbed eggplant, chilli & mint labane & baby spinach salad \$16 / \$25
- seared scallops with a pork & red rice dolmade, red onion & lemon riata \$18 / \$28.5
- wood smoked lamb rump with kumara & spring onion falafel, red onion & sultana relish and organic yoghurt \$32
- slow cooked duck with quince & ginger jus, pork & orzo sausage & seasonal greens \$32
- grilled eye fillet with roasted peru peru potatoes, smoked tomatoes, red wine jus with cheddar & rosemary parmier \$33.5
- pork belly with roasted yams, crunchy five spiced onions, scallop dumpling & soy caramel \$32

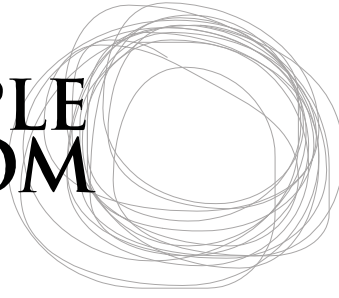
SIDES

- roasted kowiniwini potatoes with rosemary & lemon \$8.5
- parmesan & rocket salad with vine ripened tomatoes \$8.5
- steamed broccoli with tarragon butter & salted pumpkin seeds \$8.5
- baby beets with mint & coriander harissa \$8.5

All our chicken and pork is free range & happy



THE MAPLE ROOM



DESSERT

mango & passionfruit panacotta with white chocolate semi freddo \$10.5

fresh lime crème brulee \$9.5

velvet chocolate raspberry caramel & ginger snap \$10.5

vanilla bean semi freddo with warm caramel sauce \$7.5

cherry & almond french sponge with soft rolled cream \$10.5

LITTLE PLATES

italian biscotti with soft cream \$4.5

dark chocolate truffles \$4.5

goats cheese & walnut bread \$9

CHEESE

served with pomegranate roasted pears, crackers and homemade walnut & poppy seed bread:

30g \$14 60g \$28

roquefort - ewes milk blue, mild smoky, salty finish

chaumes - soft pale cows milk, full bodied

DESSERT WINE

muscat beaumes de venice 06	france		\$50
alluvial 'anobli' botrytis sauv blanc 08	hawkes bay	\$12.5	\$59
lustau emilin muscatel nv	spain	\$14	\$65
escarpment hinemoa reisling	martinborough		\$55

SAUTERNES

chateau villefranche 05	france	\$12.5	\$55
chateau guiraud 03	france		\$98

PORT / COGNAC

porto taylors 20 year old	portugal	\$13.5	
romiraz 2000 vintage port	portugal	\$22	\$112
delord armagnac VSOP [organic]	armagnac	\$13.5	
remy martin VSOP	cognac	\$13	
remy martin XO	cognac	\$26	

LUNCH from 11.30am-2.30pm DINNER from 6PM



one account per table please -service not included