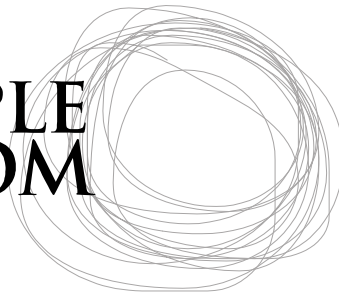


THE MAPLE ROOM



LITTLE PLATES.

tamari almonds \$7.5
selection of olives – marinated kalamata & sicilian greens \$8
feta & almond stuffed dates wrapped in pancetta \$9
grilled chorizo sausage with spanish mayonnaise \$9
grilled prawn kebabs with hot & sour sauce \$10
sweet chilli squid \$10
fried polenta chips with smoked paprika aioli \$9
grilled haloumi cheese with sea salt, oregano & olive oil \$10

TO SHARE

bread— warm ciabatta with olive oil, red pepper and sage whipped butter \$10
local buffalo mozzarella, roma tomatoes, toasted rosemary & olive sourdough \$24.5
tapas plate— selection of chefs four choices -small \$29.5
-large \$38

ENTREE

soup— creamy parsnip & smoked chicken with grilled sourdough \$13
parmesan & herb crusted chicken livers with cabbage & organic figs \$17. / \$27.5
vodka cured salmon with asparagus, avocado, crunchy peas and mixed greens
with pomegranate vinaigrette \$ 25 / \$21 vegetarian
risotto – beetroot, red pepper & basil with brioche crumbs & shaved grano padano \$19/ \$26
clevedon coast organic oysters with white balsamic & lemons ½ doz \$18.5/1 doz \$32

MAINS

fish of the day \$34
panko crusted scallops with potato, ham & green olive croquettes, sun blushed
tomato & pepperdew salsa \$18.5/ \$29.5
pumpkin & paneer pancake with watercress, avocado & sesame pesto \$19.5/ \$29.5
bbq lamb rump with whipped feta, roasted field mushroom, israeli couscous,
tomato & almonds \$35
slow cooked duck with quince & ginger jus, pork & orzo sausage & seasonal greens \$35
grilled eye fillet with truffle mash, mustard & cognac sauce & pancetta wrapped asparagus \$36.5
chestnut stuffed chicken with cranberry & apple chutney, lemon courgette & quinoa \$34.5
milk fed veal escalope stuffed with ricotta, lemon butter & capers, potato salad & wild rocket \$35.5

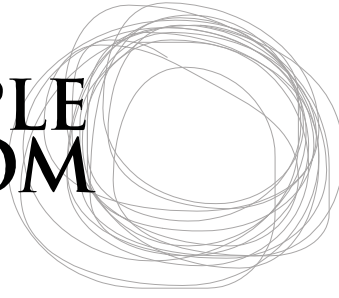
SIDES

cumin roasted baby red king potatoes with garlic rosemary aioli \$9
parmesan & rocket salad with vine ripened tomatoes \$9
steamed broccoli with hazelnut vinaigrette \$9
baby beets with mint & coriander harissa \$9

All our chicken and pork is free range & happy



THE MAPLE ROOM



DESSERT

- fresh lime crème brulee \$11.5
- vanilla bean semi freddo with butterscotch sauce \$9
- warm rhubarb & ginger cake with maple ice cream & candied walnuts \$11.5
- macerated strawberries with vanilla yoghurt & pistachio praline \$10.5
- white chocolate mousse with raspberry & coconut & a burnt orange sauce \$11.5

LITTLE PLATES

- dark chocolate truffles \$6.5
- homemade passionfruit marshmallow \$7.5

CHEESE

- served with pomegranate roasted pears, crackers and homemade walnut & poppy seed bread:
- 30g \$14.5 60g \$29
- clevedon valley blue— buffalo milk with salty finish
- epoisse—rich, salty & creamy with a strong flavour

DESSERT WINE

muscat beaumes de venice 06	france	\$11	\$52
tauranga bay late harvest viogner 10[org]	whitford	\$12.5	\$59
domaine du mas blanc 'banyus' NV	france		\$62
lustau emilin muscatel nv	spain	\$14	\$67
escarpment hinemoa reisling 06	martinborough		\$58

SAUTERNES

chateau villefranche 05	france	\$13	\$57
chateau guiraud 03	france		\$115

PORT / COGNAC

porto taylors 20 year old	portugal	\$13.5	
romiraz 2000 vintage port	portugal	\$22	\$112
delord armagnac VSOP [organic]	armagnac	\$14.5	
remy martin VSOP	cognac	\$14	
remy martin XO	cognac	\$27	

LUNCH from 11.30am—2.30pm DINNER from 6PM



one account per table please -service not included