

# Dinner Menu

## Entrees

Bread Selection # 14

Warm Rye and Turkish bread with green herb café butter

Seafood Chowder 15

Rich and Creamy served with warm bread and butter

Coromandel Oysters \* 1/2 Doz: 22, 1 Doz: 44

Battered with house made tartare and fresh lemon

OR

Natural on salt ice with shallot raspberry vinegar and fresh lemon

Crumbed NZ Scallops 18

with blackened chilli mayo and fresh salad

Tuna Carpaccio 16

with Raspberry pickled shallots, micro salad and miso mayo

Heirloom Tomato Salad 14

Buffalo mozzarella, heirloom tomatoes, fresh herbs, whipped feta, basil and olive oil

Chicken Liver Pâté \* 14

with port wine, bacon, warm Turkish bread and fig jam

Calamari 16

with sweet chilli sauce, furikake (Japanese seaweed) and fresh lemon

Mussels \* 1/2 Doz: 15, 1 kg: 28.5

Coromandel green lipped mussels steamed served with warm bread your choice of White wine cream, garlic and fresh lemon

OR

Korma curry and coriander chilli

Key: \* Gluten Free # Vegetarian (on request)

# Mains

## Fish and Chips 28.5

Fresh market fish battered with house cut chips, green salad,  
fresh tartare and lemon

## Pepper Tree Signature Steak \* 52

450g Prime Rib on the bone, cooked Sous-vide for 18 hours served medium  
All served with beef butter jus and smoked bacon and mushroom sauce

with your choice of

Hand cut chips

OR Seasonal vegetables and béarnaise sauce

OR White truffle mash potato

## Eye Fillet \* 40

Grilled to your liking, served with white truffle oil gratin,  
roasted garlic puree, porcini mushroom jus and summer greens

## Crispy Skin Pork Shank 35

with sea salt potato puree roasted baby carrots and  
sticky apple syrup

## Halloumi Quinoa Salad # \* 29

With rocket, cherry tomatoes, watercress, candy walnuts, edamame beans,  
citrus parsley dressing with crispy kale

## Lamb Loin 36

Roasted lamb loin with fresh mint, rocket, Buffalo mozzarella, heirloom tomatoes,  
whipped feta, orzo pasta, green beans, mint sauce and jus

## Sticky Pork Belly \* 36

With Canadian scallops, butternut puree, apple salad and a  
red current jus

## Fish of The Day \* 36

Served with prawn and green pea risotto, summer greens and finished with béarnaise

## Sides

Vegetables of day \* 7.0    House Salad \* 7.0    Crinkle Cut fries and aioli 7.0

Prawns, Rice and Bearnaise 11.0

Key: \* Gluten Free    # Vegetarian (on request)