

A La Carte Menu

Oysters/Tiger Prawns/Entrees

Oysters

Natural | Moji Batter | Kilpatrick *All Gluten free & Dairy free*
excluding Tempura P.O.A

Tiger Prawns

Coconut Sambal with Chilli & Lime | Garlic, Ginger &
Lemongrass | Chilli & Lime \$16 half doz & \$28.00 for one dozen.

Bread Platters

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| Bread plate for 1-2 people | \$8.50 |
| Bread platter for 3 or more | \$18.50 |

Entrees

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| Soup of the Day, Served with Bread | \$14.50 |
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| Chicken Liver Pate with Fresh Baguette & Gourmet Chutney. | \$18.50 |
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| Beef Tetaki. Seared Rare Beef served on Pickled Cucumber, Egg | |
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| Plant Relish & served with Light Soy. | \$19.50 |
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| Warm Thai Squid salad, Cucumber, Red onion, tomato & a Hot Sour dressing. | \$18.50 |
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| Chicken & Lemon Grass Wontons with a Chilli & Lime Syrup. | \$17.50 |
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| Manuka Honey & Lime scented Scallops served on a Saffron, Roast Pumpkin & Spinach Risotto. | \$19.50 |
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Mains



Mandarin Pressed Duck, sautéed Asian Vegetables, served with a side of Rice \$37.00

Aged Beef Fillet, Gratin Potatoes, Whole Garlic & Shallot Confit, Semi Dried Tomato, Béarnaise sauce & jus. \$39.50

Steamed Akaroa Salmon Fillet, Prawn Dumpling, Baby Vegetables & Tarragon Sauce. \$34.50

Slow Roasted Pork Belly, Gratin Potatoes, Roast Root Vegetables, Crackling & Chilli & Lime Caramel. \$32.00

Canterbury Lamb Duo of Braised Lamb Breast & Seared Cutlet, roast Kumera, Spinach & jus. \$37.00

Pasta of the Day. \$26.50

Curry of the Day. \$29.50

Fresh from the Sea. \$POA

Angus Pure Specialty Steak. \$POA

Vegetarian Options

Saffron, Roast Pumpkin & Baby Spinach Risotto, shaved Parmesan Cheese. Served with a side of Steamed Vegetables. Only main size accompanied with vegetables.

\$18.50 Entrée/\$27.50 Main

Herb crusted Portobello Mushroom with Blue Cheese & Caramelised Onion, Gratin Potato. \$24.50

Side Additions

Seasonal Vegetables of the Day. \$6.50

Steamed Bok Choy with an Oyster & Hoisin Sauce. \$7.00

Moji Potato Mash. \$6.00

Gratin Potatoes. \$7.00

Fries & served with Aioli. \$7.00

Dessert

Gourmet Sorbet. Ask your Wait staff for today's flavours. Gluten free & dairy free \$5.50 per scoop

House Made Petits Fours. \$10.00

Vanilla Crème Brulee with Caramelised Valencia Oranges \$15.50

Chocolate Tart with White Chocolate & Raspberry Ice Cream & Espresso Anglaise. \$15.50

Moji Style Banoffie Pie with a Hazelnut Chocolate Crunch Ice Cream. \$15.50

Home Made Sticky Toffee Pudding with Vanilla Bean Ice Cream & Cream Anglaise. \$15.50

Cheese Selection. Specialty Cheese selected from our Local Canterbury Cheese Mongers & served with Toasted breads, Crackers, Fresh Fruits.

1-3 people \$28.50

4 or more people \$60.00