

BREAKFAST MENU

BACON BENEDICT

Two poached eggs and streaky bacon on toasted ciabatta with lemon Hollandaise. \$19.50

SALMON BENEDICT

Two poached eggs and cured salmon on toasted ciabatta with lemon Hollandaise. \$21.00

THE WORKS BREAKFAST

Bacon, two fried eggs, sausage, 100g grilled beef rib eye, roasted field mushroom, hash brown, roasted tomato and toasted ciabatta. \$22.50

FRENCH TOAST

bacon, grilled banana, maple syrup and marscapone \$18.50

STEAK AND EGGS

Two fried eggs and grilled rib-eye served on toasted ciabatta. \$24.50

SEASONAL FRESH FRUITS

with Manuka Honey Yoghurt \$14.50

CURED SALMON & CREAM CHEESE BAGEL

\$16.00

COTTAGE CHEESE AND PINEAPPLE WITH GRAPE FRUIT SEGMENTS

\$15.00



LUNCH MENU

ENTREE'S

BREADS

Selection of breads, extra virgin olive oil, balsamic, dukkah and capsicum jam \$12.00

SOUP

Homemade, served with warm baguette. \$11.00

DUCK LIVER PARFAIT

served on toasted ciabatta with pickled cucumber and petite salad \$17.50

GOATS CHEESE AND FIG FILO

baked golden, served with saffron poached pears, petite salad, dressed with balsamic glaze. \$15.00

ALCHEMY PLATTER

A selection of meats, cheese, fruits and breads with dips for two people. \$35.00

LIGHT MEALS

STEAK SANDWICH

Served on toasted ciabatta with crisp lettuce, tomato, homemade mayonnaise and topped with guacamole, served with fries and petite salad. \$21.00

OPEN ROASTED PORK BELLY SANDWICH

on toasted ciabatta with crisp lettuce, tomato, apple sauce and red onion jam. Served with fries and petite salad. \$18.00

GRILLED CHICKEN BURGER

with tomato, cucumber, lettuce, aioli, red onion jam and fries. \$21.00

CHICKEN FILO PARCE

Free range chicken, sundried tomato, apricots and feta cheese, wrapped in filo pastry. Served with apricot chutney and petite salad. \$18.00

NEW ZEALAND GREEN LIPPED MUSSELS

served with crusty Baguette Traditional in garlic, white wine, cream and herb \$21.00
Asian – red curry with coconut cream and coriander \$22.50

BEER BATTERED FISH FILLETS

French Fries, cos salad, lemon and homemade tartare sauce. \$22.00



LUNCH MENU CONT...

SALADS

THAI STYLE LAMB SALAD

summer leaves, cucumber, carrot, red onion and mint. Dressed with a lime and coriander vinaigrette. \$21.00

Warm Chicken and Cashew Salad

sprouts, red onion, summer herbs, crispy Oriental noodles and mango yoghurt dressing. \$21.00

CAESAR SALAD

Traditional with Cos hearts, grilled lardon's, garlic croutons, poached egg and anchovy fillets and our very own Caesar dressing \$18.00

SMOKED SALMON

our traditional with the addition of smoked Akaroa Salmon \$23.00

Chicken – Our traditional with the addition of chicken \$23.00

Soused Scallops – Our traditional with the addition of 6 soused scallops \$24.00

DESSERTS

GLUTEN FREE, DAIRY FREE LEMON CAKE

moist lemon sponge cake served with passion fruit sorbet and fresh raspberries. \$12.50

CHOCOLATE MOUSSE

served in a brandy snap basket with orange fillets, chocolate nut crunch and Morello cherry jelly \$12.50

INDIVIDUAL KIWI PAVLOVA

filled with kiwi fruit crème fraiche, topped with whipped cream, drizzled with raspberry coulis. \$12.50

VANILLA BEAN PANA COTTA

with summer berry 'soup' \$12.50

KAPITI ICE CREAM TRIO

A selection of three Kapiti Ice Cream flavours served with fresh fruits and almond brittle. \$12.50

NEW ZEALAND CHEESE PLATE

A premium Kapiti cheese served with walnut bread, quince paste and fruits. Choose from either Kapiti Kikorangi Blue, Kapiti Ramara or Kapiti Tuteremoana Cheddar. \$12.50

SIDES

Fries and aioli \$7.00

Garlic Bread – Baguette steeped in garlic butter and baked in foil pouch. \$12.00



DINNER MENU

ENTREE'S

BREADS

Selection of breads, extra virgin olive oil, balsamic, dukkah and capsicum jam \$12.00

SOUP

Homemade, served with warm baguette. \$11.00

DUCK LIVER PARFAIT

served on toasted ciabatta with pickled cucumber and petite salad \$17.50

GOATS CHEESE AND FIG FILO

baked golden, served with saffron poached pears, petite salad, dressed with balsamic glaze. \$15.00

CURED AKAROA SALMON

with orange and rocket, avocado & coriander salsa and pinot noir reduction. \$17.50

SALT N PEPPER CALAMARI WITH SOUSED SCALLOPS

Petite salad, balsamic glaze and avocado oil \$17.50

ITEMS TO SHARE

ALCHEMY PLATTER

A selection of meats, cheese, fruits and breads with dips for two people. \$35.00

NEW ZEALAND GREEN LIPPED MUSSELS

served with crusty Baguette Traditional in garlic, white wine, cream and herb \$21.00

Asian – red curry with coconut cream and coriander \$22.50



MAINS MENU

SAFFRON SCENTED RISOTTO

with Swiss Brown button mushrooms and summer asparagus finished with shredded parmesan. \$24.50

KUMARA BAKE

Baked layers of Golden, Red and Beauregard Kumara, served on wilted greens with red capsicum relish and broad bean butter 'Veloute' \$28.00

ROASTED BREAST OF CHICKEN

served with chestnut loaf with crispy prosciutto, sage and sherry 'cafe au lait' sauce. \$34.00

TWICE BAKED PORK BELLY

on wilted bok-choi with fig jam, crispy crackling, butternut puree and hoisin sauce. \$34.00

AKAROA SALMON FILLET

on herbed lemon polenta with soused scallops, chive butter sauce and pinot reduction. \$35.00

ROASTED RACK OF CANTERBURY LAMB

Kalamata olive rub, served on ratatouille with red wine jus. \$36.00

FILLET OF NEW ZEALAND BEEF

shallot puree, roasted kumara, summer greens and red wine jus. \$36.00

DESSERTS

GLUTEN FREE, DAIRY FREE LEMON CAKE

moist lemon sponge cake served with passion fruit sorbet and fresh raspberries. \$12.50

CHOCOLATE MOUSSE

served in a brandy snap basket with orange fillets, chocolate nut crunch and Morello cherry jelly \$12.50

INDIVIDUAL KIWI PAVLOVA

filled with kiwi fruit crème fraiche, topped with whipped cream, drizzled with raspberry coulis. \$12.50

VANILLA BEAN PANA COTTA

with summer berry 'soup' \$12.50

KAPITI ICE CREAM TRIO

A selection of three Kapiti Ice Cream flavours served with fresh fruits and almond brittle. \$12.50

NEW ZEALAND CHEESE PLATE

A premium Kapiti cheese served with walnut bread, quince paste and fruits. Choose from either Kapiti Kikorangi Blue, Kapiti Ramara or Kapiti Tuteremoana Cheddar. \$12.50

SIDES

Fries and aioli \$7.00

Garlic Bread – Baguette steeped in garlic butter and baked in foil pouch. \$12.00

