

## DINNER MENU

5pm till late

### Entree

**Cheesy Herb & Garlic Bread** (Vegetarian) \$10.50

Toasted baguette with parmesan cheese and garlic butter with tomato salsa.

**Te Whati i te Taro** - Breaking the bread (Vegetarian) \$13.00

Rewena Paroa, Traditional Maori potato bread served with horopito infused Home churned butter, organic cold pressed flaxseed oil.

**Artisan Breads** \$14.00

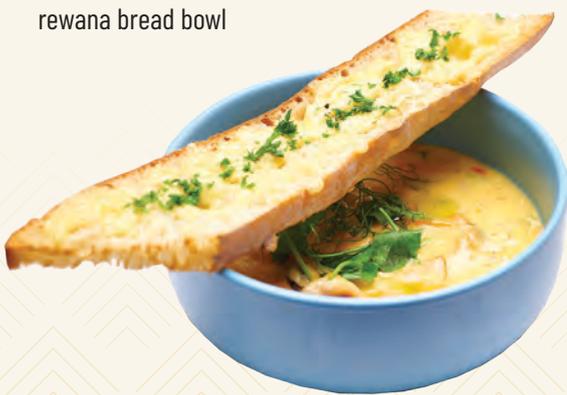
A selection of artisan breads served with aromatic dukkah, extra virgin olive oil, homemade watercress walnut pesto. (Gluten Free bread option also available)

**Chef's Soup Creation of the night** \$14.00

Served with warm crusty bread and unsalted butter.

**Seafood Chowder** \$18.50

Chowder packed with New Zealand seafood and served in edible rewana bread bowl

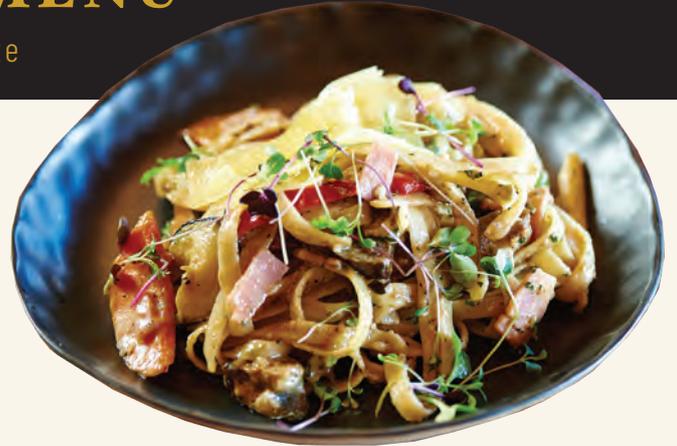


**Te Kainora Paoa** - Smoked Venison \$21.00

Smoked venison with horopito, juniper berries, manuka honey and mustard served with a salad of pickled beetroot, fresh seasonal green and local blue cheese.

**New Zealand Salmon Three Ways** \$21.00

Hot smoked salmon served on crispy potato and horopito rosti with avocado mousse beetroot and vodka cured gravlax, croquette and herb aioli



**Fettuccini Pasta** (Vegetarian) \$19.50

Pasta tossed in creamy pikopiko pesto with grilled seasonal vegetables, baby spinach, parmesan cheese & drizzled with aromatic flaxseed oil.

**Add** grilled chicken, bacon or Ham \$4 extra

**Duke Salad** \$19.50

Garden salad with honey glazed carrots, cherry tomato, slow roasted new potatoes, cucumber and feta cheese served with a poached egg, topped with Green Goddess dressing.

**Add** Choice of Cajun Beef or Smoked Salmon or Lemon Chicken or Tofu for extra \$4

### Mains

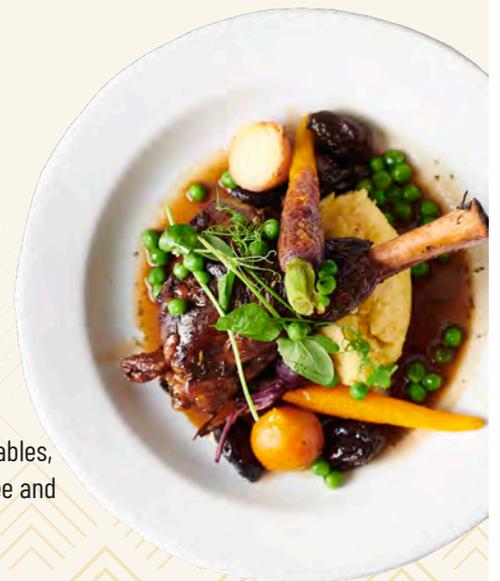
**Lamb Shank** (GF,DF)

\$32.00

Cooked slow braised in Te Mata Estate merlot with prunes and aged balsamic, served with green peas, roast vegetables, kumara and potato puree and minted jus lie.

**Free Range Chicken Breast with Herb Stuffing** \$32.00

The chicken breast stuffed with a savoury hazelnut, corn and Herb stuffing, served with kumara mash, grilled root vegetables and roasted chicken gravy.



## Mains

### Braised Beef Cheek \$30.00

Cheeks are slow cooked for four hours, served on creamy potato mash, Steamed vegetables, edamame beans, Yorkshire pudding and horseradish cream.

### Prime Angus Eye fillet of Beef with Braised Beef Cheeks \$40.00

Our beef is grass-fed and sourced from Annandale near Ashburton, Canterbury, South Island, the eye fillet is grilled to your liking served with beef cheek, kumara and horopito rosti with horseradish cream, steamed root vegetables and Mills Reef Shiraz & wild mushroom jus.



### Grain-fed Pork Belly \$37.00

Served on creamy mashed potato, with honey glazed carrot, pork crackle, baked apple puree with apple cider reduction.

### Line Caught Fish \$POA

The dish will be inspired by the best available fish of the day so please enquire for details of today's creation.

## Shared Main course

### Whole Roasted Chicken \$55.00

Served with herb stuffing, gravy, roast vegetables, mashed potato and a side salad. Serves family of four.

### Roasted Beef Sirloin \$60.00

Served with gravy, roast vegetables, mashed potato, horseradish cream and Yorkshire pudding. Serves Family of four.

## Dessert

### Orange, Manuka Honey and Kawakawa Baked Custard \$12.00

With a caramelised crust and mini shortbread.

### Homemade Chocolate Brownie (Gluten Free) \$12.00

Served with Signature icecream of the night, Belgium chocolate sauce and clotted cream.

### Apple Crumble Slice \$12.00

Served with Signature icecream of the night, Vanilla custard sauce and clotted cream.

## Signature Cheeseboard selection

**Puhi Valley Gorgonzola-style Blue**

**Kapiti Tuteremoana Cheddar**

**Grimming Gecko Soft white Rind (Brie Style)**

Served with a selection of breads, biscuit, crackers, fruit paste, Celery, apple segments and grapes.

**One Choice selection** \$18.00

**Two Choice Selection** \$22.00

**Three Choice Selection** \$26.00

We have a selection of ports to compliment your cheese selection.



## WINE LIST

### Champagne

	Glass	Bottle
<b>Ayala Brut Majuer NV</b> Champagne 750ml From the house of Bollinger this wine is well balanced and shows great complexity.	\$25.00	\$115.00
<b>Moet &amp; Chandon Brut Imperial</b> Champagne 750ml Broad and stylish, with a creamy texture and an elegant, zingy character.		\$130.00
<b>Mumm Cordon Rouge NV</b> Champagne 750ml A refined style with great balance. Elegant and appealing.		\$135.00
<b>Veuve Clicquot Brut NV</b> Champagne 750ml Big, rich and very complex wine in a traditional style.		\$170.00
<b>Lindauer 200ml</b> A drier style wine, the taste is crisp citrus, strawberry, and toasty. It is well balanced with lifted creaminess.		\$10.00
<b>Te Hana Reserve Cuvee Gisborne 200ml</b> Crisp apples, grapefruit and strawberries combined with delicate brioche characters and a naturally balanced acidity.		\$15.00
<b>Mission Fete Hawkes Bay 750ml</b> Creamy characteristics with a delicate pear aroma and almond nuance.		\$45.00
<b>Daniel Le Brun Brut NV Marlborough 750ml</b> A sturdy, complex and flavoursome wine with strong citrus and mineral flavours together with attractive biscuit characters.		\$60.00

### Sauvignon Blanc

<b>Nautilus Sauvignon Blanc</b> Marlborough Intense aromas of passion fruit, citrus & herbs. Mouth watering and textural. Vegan friendly.	\$12.00	\$45.00
<b>Whitehaven Sauvignon Blanc</b> Marlborough A medium bodied wine with finely balanced acidity, and bursting with fragrant fruit flavours that persist on the long clean crisp finish.	\$12.00	\$45.00
<b>Palliser Sauvignon Blanc</b> Martinborough Iconic Marlborough style. Vibrant tropical & citrus characteristics. A Michael Cooper "Classic Wine".	\$12.00	\$45.00
<b>Mills Reef Estate Marlborough</b> Dry but intense passion fruit and lime, accompanied with attractive cut-grass, lemon citrus and floral notes.	\$13.00	\$48.00

### Chardonnay

	Glass	Bottle
<b>Saint Clair Chardonnay</b> Marlborough Elegant with peach, citrus, brioche & sweet spice, full bodied and perfectly poised to match with your chicken dish	\$12.00	\$45.00
<b>Church Road Chardonnay</b> Hawkes Bay A wine that is fragrant and fruit forward, but complimented by a complexity of Hazelnut and Nougat.	\$12.00	\$45.00
<b>Mills Reef Reserve</b> Hawkes Bay Full, rich and creamy, this chardonnay tantalises with intense apricot And grapefruit flavours, complimented with butterscotch and flinty lemon-lime notes.	\$13.00	\$52.00

### Pinot Gris

<b>Mills Reef Estate</b> Hawkes Bay Full bodied and smooth, it displays attractive peach and pear flavours, complexed with hay and hints of figs.	\$12.00	\$45.00
<b>Greywacke Pinot Gris</b> Marlborough Created by NZ Winemaker Kevin Judd, this wine offers aromas of sweet figs, poached pears and quince, scented with hints of spice & apple crumble. Dry and delicious.	\$15.00	\$62.00

### Riesling

<b>Mishas Vineyard Limelight Reising</b> Otago Award winning wine, medium dry style. Ripe sweetness is balances perfectly with vibrant citrus acidity.	\$14.00	\$56.00
<b>Giesen Riesling Canterbury</b> Medium sweet style with striking notes of citrus blossom, limeand sweet mandarin. A succulent, juicy sweetness and a crisp clean finish.	\$13.00	\$56.00

### Gewurztraminer

<b>Villa Maria Private Bin</b> Hawkes Bay This wine shows delicate and classical varietal aromas of rose petal, quince and ginger spice. The palate reveals similar flavours, delivered with a seamless texture and balance.	\$12.00	\$40.00
--	---------	---------

### Rosé

	Glass	Bottle
<b>Black Barn Vineyard</b> Hawkes Bay Instantly appealing Hawkes Bay wine. Fleshy and vibrantly fruity with fresh berryish plummy flavours and a smooth long finish.	\$12.00	\$45.00

### Pinot Noir

<b>Stables - Reserve Pinot Noir</b> Hawkes Bay Classic dark berry and earthy aromas, with a lively palate of red cherries and plums with crushed herb notes. Smooth velvety texture with fine tannins and balanced acidity. Perfect with venison and duck.	\$12.00	\$45.00
<b>Misha's Vineyard Cantata Pinot Noir</b> Central Otago "Medium dark-red colour with complex aromas of sweet florals, raspberries, coffee spice and chocolate, this Pinot Noir has a fine and gentle sweet fruit palate with lingering plum stone tannins."	\$12.00	\$45.00
<b>The Mediator by Urla Vineyard</b> Wairarapa The grapes were hand harvested at optimum ripeness. A small amount of whole bunch, cold soak and various fermentation management techniques contribute to making this wine an approachable but savoury and spicy, nicely textured expression of Pinot Noir.	\$15.00	\$66.00



## Shiraz - Syrah

**Yalumba Samuel's Collection Shiraz**  
*Barossa* \$12.00 \$48.00  
A Shiraz that perfectly articulates what this remarkable region truly represents.

**Stables Reserve Hawkes Bay** \$12.00 \$44.00  
Vibrant, dark and classy. Flavours of ripe raspberries and plums abound with a distinctive white pepper, anise and sweet spice finish. Enjoy with red meats and strongly flavoured dishes. Medium-bodied, dry, elegant and smooth.

**Mission Reserve Syrah Hawkes Bay** \$56.00  
The nose is vibrant, suggesting sweet spice and black fruit aromas with some black pepper notes and striking floral overtones.

## Other Varietals Glass Bottle

**Saint Clear Origin Merlot** \$12.00 \$45.00  
*Hawkes Bay*  
Rich and full bodied with layers of ripe berries, silky smooth tannins and a long, toasty finish.

**Esk Valley Merlot Cabernet Sauvignon Malbec** \$12.00 \$45.00  
This is a full bodied and rich Hawkes Bay blend, densely coloured and exhibiting a bouquet of plums, red fruits, dried herbs and hints of oak.

**Mission Estate Cabernet Sauvignon Hawkes Bay** \$12.00 \$44.00  
Vibrant red colour, blackberry, smoke and floral aromas on the nose.

**Te Mata Estate Cabernet Merlot Hawkes Bay** \$12.00 \$48.00  
Ripe blackcurrent, plum and chocolate flavours with a supple and sustained palate.

## Port Wine Glass

**Taylor's Ruby** \$12.00  
*Banks of the Douro River, Portugal*

**Grahams 10 year** \$16.00  
*Remote Douro Valley, Portugal*

**Taylor's 20 year** \$22.00  
*Banks of the Douro River, Portugal*

## Prince's Gate Signature Cocktails

**The Duke** \$17.00  
Sidecar - Brandy, triple sec and lemon juice.

**The Duchess** \$17.00  
Pimms Cup - Pimms, sprite, fresh fruit and ginger ale

## Cocktails

**Martini** \$17.00  
Gin or Vodka, Vermouth.

**Mojito** \$17.00  
Rum, fresh mint. Lime and soda water.

**Margarita** \$17.00  
Tequila, lime juice, Cointreau.

**Cosmopolitan** \$17.00  
Cranberry Juice, Vodka and Cointreau.

**Bloody Mary** \$17.00  
Vodka, Lemon Juice, Tomato Juice.

**Old Fashioned** \$17.00  
Bourbon, bitters and sugar cub.

**Champagne Cocktail** \$17.00  
Sparkling Wine, Bitters and Brandy.

**Espresso Martini** \$17.00  
Vodka, shot of espresso and Kahlua.

**Long Island Iced Tea** \$20.00  
Vodka, tequila, light rum, triple sec, gin, and a splash of cola.

## Non-Alcoholic Mocktails

**Pina Colada** \$12.00  
Pineapple Juice, Coconut Cream and crushed ice.

**Shirley Temple** \$12.00  
Ginger Ale, Grenadine, twist of lemon peel, thin slice of orange and ice.

**Orange & Tonic** \$12.00  
Orange Juice, tonic water and orange slice

## Water

**Antipodes** - One of New Zealand's purest waters, naturally high in silica content and untouched from its source, 327 metres underground.

**Still Water** 500ml \$8.00  
**Sparkling** 500ml \$8.00

## Beers - On Tap 300ml 500ml

**Croucher - Local Craft Beer** \$9.5 \$12.50

**Pale Ale** \$9.50 \$12.50

## Bottled Beer

**Speights (NZ)** \$7.50

**Steinlager Pure (NZ)** \$8.50

**Corona** \$9.00

**Amstel Light** \$9.00

**Heineken** \$9.00

**Stella Artois** \$9.00

**Monteiths Black (NZ)** \$9.00

## Cider

**Apple Cider** \$8.50

## Non-Alcoholic Beverages

**Coke** \$5.00

**Sprite** \$5.00

**Ginger Ale** \$5.00

**No Sugar Coke** \$5.00

**Lemon, Lime & Bitters** \$5.00

**Red Bull** \$6.50

**Ginger Beer** \$5.50

