

Dinner

Starters

House breads & Mahana Gold Olive Oil	6.00
Marinated kalamata & sicilian green olives	8.00
Ora King salmon treacle cured with mandarin, seed, muesli & Neudorf sheep yoghurt	20.00
Coronation smoked chicken with romaine lettuce, mango & crushed caraway cracker	20.00
Mahana Riesling cheesecake with Cranky Goats Cheese, parsley sponge, beetroot carpaccio & sesame praline	18.00
Cold smoked Marlborough venison with kohlrabi salad & twiglets	22.00

Mains

Angus beef sirloin, brisket ravioli with salted caramel onions & potato terrine	33.00
Coastal lamb rump marinated in amchur & belly samosa with cucumber heart, pea puree, cucumber relish & whipped kumara	32.00
Panko-crusted Moutere tofu in teriyaki sauce with stir-fried vegetables	28.00
Market fish of the day ~ Ask your server	32.00

Sides

Israeli cous cous with roasted market vegetables, feta & harissa	7.00
Potato salad with sun-dried tomato aioli & caramelised onion	7.00
Gypsy salad ~ Raw vegetables with yoghurt, cumin & roasted peanuts	7.00

Platters

Mahana Tapas Long Board ~ Explore our Chefs menu, with five different tapas to reflect the season. Subject to availability (Includes fish, meat, cheese & vegetable)	24.00
Add the Mahana matched Wine Flight to accompany	16.00
Selection of South Island cheeses with crackers, breads, air dried grapes & chutney	30.00

Dinner menu available from five-thirty until late

Our chefs are happy to cater to vegetarian, gluten & dairy free guests ~ Please ask your server