

Let's celebrate the holidays!

Drinks

Blueberry Tea

Amaretto, Grand Marnier and hot orange pekoe tea served with a white chocolate orange cranberry blondie. 7 (1 oz)

Old Fashioned

Buffalo Trace Bourbon, Agnostura bitters and muddled brown sugar. 12 (2 oz)

Cupcake Vineyards Prosecco

Aromas of orchard fruit and citrus with a toasted brioche finish.
Bottle 7 (5 oz) Bottle 35

Seasonal Soup

Lobster Bisque

With a dollop of brandy cream.
Bowl 10 Bread Bowl 12

Mains

Butternut Squash Ravioli

Butternut squash, caramelized onion and parmesan cheese ravioli. Lobster cream sauce and prawns. 23

Recommended wine: Matua Hawkes Bay, Sauvignon Blanc

Chicken and Brie Baguette

Chicken, cranberry chutney, creamy Brie cheese, smoked bacon, arugula on grilled baguette.

French fries or nice little salad. 19

Recommended wine: Hahn Family Wines, Pinot Noir

Hunters Chicken Risotto

Roasted chicken thighs in demi-glace cream sauce with mushrooms, sage, celery, carrot, dill pickle and onion.

Served on creamy risotto. 24

Recommended wine: Woodbridge, Chardonnay

Steak Boursin

6 oz sirloin, herb and garlic Boursin cheese, roasted red peppers and mushroom Madeira sauce.

Garlic mashed potatoes and seasonal vegetables. 32

Recommended wine: DAOS, Cabernet Sauvignon

Weekend Brunch Feature: Blueberry Brie Benedict

Blueberry compote, creamy Brie cheese, poached eggs and hollandaise sauce. Served with brunch potatoes and fresh fruit. 14 Add bacon 3

NOW BOOKING NEW YEAR'S EVE RESERVATIONS

✱ Seatings: 4:00 | 6:00 | 8:00

✱ Complimentary cocktail for every guest.

✱ Happy Hour features all night long.