



ROSSENDALE

evening menu

starters

roasted & marinated kalamata olives w shaved parmesan (gf)	7.50
toasted garlic & herb bread	7.50
euro breads selection w extra virgin olive oil, balsamic & dips	10.50
seasonal soup of the day w sliced baguette & whipped butter	10.00
cheese selection, dried fruits, grapes & crackers* (gf)	15.50

entrees

warm smoked akaroa salmon, horseradish, potato & pea salad (gf, df)	13.50
pan fried liver & bacon, creamed parsnip, wilted rocket & red wine reduction (gf)	13.00
roast mushroom & blue cheese risotto cakes, rocket pesto (v)	13.50
baked marlborough mussels w lemon, garlic & parsley crumble (df)	12.50

mains

cumin & cinnamon rubbed lamb rump, apricot & almond tabouleh, roast onion jus (df)	34.00
riesling braised pork belly, tamari-maple kumara mash, glazed apple gravy (gf)	28.00
free range chicken breast baked w oregano, capers & prunes, leek & pumpkin rosti (gf)	34.00
fresh market fish of the day	32.00
ribeye steak, gratin of mushroom, smoked garlic & herb mash w pepper jus (gf)	34.00
tagliatelle tossed w roast pumpkin, red onion, spinach, feta, rocket & pinenuts (v)	28.00

all served w vegetables of the day

sides

chunky fries w roast garlic aioli	6.50
garden fresh salad, house vinaigrette	6.50

desserts

double chocolate & hazelnut brownie, ginger wine mulled berries & praline cream (gf)	11.50
warm sticky date pudding, toffee rum sauce & vanilla bean ice cream	11.50
spiced pumpkin cheesecake*, maple cream & berry coulis (gf*)	11.50
rustic apple & rhubarb pie, raspberry & white chocolate ice cream	11.50
ice cream sundae w rondoletti wafer stick* (gf)	10.50
passionfruit, berry, chocolate or caramel sauce	
cheese selection, dried fruits, grapes & crackers	15.50