



Tables on the River

Dinner Menu

Starters

A selection of breads with spreads (for 2)	\$7.00
Toasted garlic bread	\$4.00
Soup of the Day – see your waitperson for today's special	\$10.50
Seafood Chowder – selection of seafood in a saffron infused broth	\$12.50
Half shell oysters – natural with chilli sake & a soy honey dressing - ½ dozen	\$13.00
- 1 dozen	\$23.50

Entrees

Chicken liver parfait coated in Armagnac & cracked pepper, with balsamic & red onion marmalade and toasted brioche	\$14.00
Salmon three ways – hot smoked, gravlax and cold smoked, served with mesclun leaves and a ginger & citrus salsa	\$17.00
Rare seared Hereford eye fillet with an orange & parsley infused crust on a rocket & Parmesan salad	\$16.50
Triska marinated duck breast served warm on a stuffed vegetable crepe	\$18.00
Pan seared scallops with baby spinach & mushroom à la grecque finished with a light coriander dressing	\$21.50
Open ravioli of squid and prawns in a tomato & smoked paprika sauce, glazed under a Champagne sabayon	\$17.50
Marinated artichoke, eggplant & bean salad with grain mustard & tarragon dressing	\$14.50
Goats cheese and cherry tomato salad with crisp filo wafers and a hazelnut pesto dip	\$17.50
Tasting plate – a selection of tastes from the menu - for one	\$19.00
for two	\$35.00

Mains

Eye fillet of beef (250g) resting on a roast garlic & parsley potato mash with a three bean fricassée and a red wine jus	\$31.00
Hereford Prime Sirloin on pommes dauphine, with a trio of wild mushrooms, sweet roast capsicum and port wine jus	\$27.00
- 250g	\$29.00
- 350g	
Free range, corn-fed chicken breast filled with a mixed nut & fennel mousse resting on pumpkin risotto cakes laced with herbs & Parmesan	\$28.00
Roast rack & herb crusted loin of lamb on honey glazed roast root vegetables with lamb jus	\$30.00
Wild venison scotch fillet on a herb & potato rosti with wilted spinach and red current jus	\$31.00
Pan fried medallions of pork wrapped in prosciutto, layered with crisp vegetables, served on a kumara mash with light cider dressing	\$28.00
Fish of the Day – see today's specials	
Blackened salmon served with a warm tomato, tarragon & Eby wheat salad, finished with lemon tea & whole grain mustard vinaigrette	\$28.00
Wild mushroom, bean sprout & tofu crepes with hazelnut & basil pesto vinaigrette	\$26.00

Sides

Sautéed seasonal greens	\$5.00
Tables Italian salad	\$5.00
Fries	\$4.00
Truffled potato mash	\$4.00

One account per table please.

Vegetarian

Entrees

Marinated artichoke, eggplant & bean salad with grain mustard & tarragon dressing	\$14.50
Goats cheese and cherry tomato salad with crisp filo wafers and a hazelnut pesto dip	\$17.50
Trio of wild mushrooms with a rocket and Parmesan salad	\$15.50

Mains

Wild mushroom, bean sprout & tofu crepes with hazelnut & basil pesto vinaigrette	\$26.00
Pumpkin risotto cakes with a bean fricassee and a ginger & citrus salsa	\$24.50
Herb and wilted spinach with a warm tomato, tarragon & Eibly wheat salad, finished with a lemon tea and whole grain mustard vinaigrette	\$24.00

Please ask your waitperson about our gluten-free options