

## starters/ mains

<b>Pesto pizza bread with aioli</b> <i>V</i>	\$9
<b>Grilled ciabatta with garlic &amp; herb butter</b> <i>V</i>	\$7
<b>Potato, thyme &amp; roast garlic soup</b> Grilled garlic ciabatta bread <i>V</i>	\$14
<b>Pan fried squid salad</b> Asian greens with Thai inspired dressing	\$17
<b>Baked goat's cheese tart with beets</b> Roast pecans with white balsamic dressing <i>V</i>	\$17
<b>Spring smoked salmon salad</b> Fresh salad greens, shaved fennel & crème fraîche	\$18
<b>Caesar salad with dukkah spiced chicken</b> Cos lettuce, bacon, parmesan, poached egg & anchovy dressing	\$20
<b>Thai venison &amp; noodle salad</b> Rice noodles, Thai flavours with toasted peanuts	\$21
<b>Grilled sirloin steak sandwich</b> Ciabatta, prime angus sirloin, lettuce, gruyère cheese, aioli & beet relish	\$22
<b>The real Angus beef burger</b> Lettuce, tomato, cheese, pickle, aioli & fries made from prime Canterbury Angus beef	\$20
<b>Fried potato gnocchi with smoked tomato</b> Capers, kalamata olives & parmesan <i>V, GF</i>	\$23
<b>Speight's beer battered fish &amp; chips</b> Monkfish, chunky fries, salad, tartare & tomato relish	\$23
<b>Malaysian chicken &amp; prawn laksa</b> Made in-house, served with fresh hokkien noodles	\$27
<b>Manuka smoked free-range pork belly</b> Kumara mash, shanghai with chilli & ginger jus <i>GF</i>	\$29
<b>Crispy skin South Island salmon</b> <i>GF</i> Fried potatoes, beets & feta with salsa verde	\$28
<b>Marinated &amp; grilled lamb rump steaks</b> Fried gnocchi, olives, chorizo, tomato and tzatziki <i>GF</i>	\$29
<b>Wakanui blue grain fed beef sirloin</b> Hand cut kumara fries, fresh salad & sauces of horseradish, port jus & béarnaise <i>GF</i>	\$35

## sides \$7

<b>House salad</b>
<b>Fries</b>
<b>Fresh vegetables</b>
<b>Kumara fries with aioli</b> \$8

## desserts

<b>Lemon posset with passionfruit jelly</b> Poached rhubarb & coconut biscotti	\$13
<b>Espresso brulée with chocolate terrine</b> Whipped cream & sesame wafer <i>GF</i>	\$14
<b>White chocolate cheesecake</b> Marinated cherries with chocolate straws <i>GF</i>	\$13
<b>Baked hazelnut &amp; walnut flan</b> Macadamia ice-cream & raspberry compote	\$13
<b>Ice cream sundae</b> Vanilla ice cream, chocolate sauce, sprinkles & cream	\$8
<b>Selection of New Zealand cheeses</b> Served with grapes, water crackers & fig jam	\$17
<b>Opihi</b> – a small round waxed cheese, soft in body & flavour	
<b>Windsor Blue</b> – a creamy blue with a soft buttery texture & a silky smooth finish	
<b>Goat's Gouda</b> – a smooth, goat's milk Gouda with a mild flavour	

*V* = Vegetarian options (includes dairy & egg)  
*GF* = Gluten free option available  
Further options may also be available on request

Please note American Express, Diners & JCB are not accepted for payment



by collecting our used cooking oil



We use the highest quality unsaturated cooking oil, so you have a healthier meal. Our used cooking oil is then collected by Biodiesel NZ to be made into biofuel. For every litre of quality used oil collected, a litre of Biogold biodiesel is produced. Each litre of biodiesel used saves over 2 kilograms of CO<sub>2</sub> from entering our earth's atmosphere compared with using fossil fuel.

Feel good you are making a positive difference to our planet with every meal prepared here!

*Summer is the season of vibrant flavours. Most of what we eat comes fresh from local gardens. It's our prime growing season in Central Otago, especially for our renowned cherries and stone fruit.*

*The food we enjoy compliments the summer lifestyle we live – it's fresh, great tasting and uncomplicated. This relaxed season allows us to spend more time with friends and family, while socialising around great food. This is what life is about, enjoying the simple pleasures.*

*When we go out, we want to take comfort in knowing the food and service will be great and that we'll be looked after. We wish for the atmosphere to be welcoming and upbeat, just like the season – this is what we pride ourselves on.*

*Welcome to the extended family of Edgewater.*

*Executive Chef Damon McGinniss*

