



Breads and Dips

*Toasted peruperu rewena
and house bread
watercress pesto and
kumara dip*

15

Kimchi & Squid Salad

*sesame mayo, pea
feathers*

18

Venison Leg

*puff pastry case, pear
and pomegranate*

chutney

23

*roquette, balsamic glaze,
avocado oil*

18

Marinated Duck Bao Bun

*coriander and peanut
slaw, pickled cucumber*

15

Seared Scallops

*butternut puree,
parmesan and prosciutto
crumb*

25

NZ Halfshell Oysters

*with lemon and thai
dipping sauce*

½ dozen / 21 dozen /

40

Subject to availability

*G*lasshouse
KITCHEN & BAR

Horopito Roasted

Beetroot & Chevre Tart

Side Dishes

smoked onion potato mash

/ 8

spinach and herbed potatoes

/8

seasonal vegetables with

almond butter /9

house salad with

pomegranate dressing /8

polenta chips /7

Market Fish

changes daily

Pork Scotch Fillet

*apple and beetroot slaw,
smokey bourbon sauce*

33

Prime Eye Fillet

prosciutto wrapped

asparagus,

with your choice of scallop

pate or pochini mushroom

butter

40

Slow Roasted Lamb

Shoulder

kumara puree, roasted

balsamic beetroot, crispy

fried broad beans

cherve cheese

35

Cajun Chicken Salad

cucumber and passionfruit

dressing, crispy noodles

30

Seafood Platter

*glasshouse smoked salmon,
chef's choice , scallop pate,
kimchi squid,
garlic prawns, local made
perperu rewena, nam jim
sauce, aioli*

95

Vegan Pilaf

*kale, quinoa and butternut
pumpkin*

E/15 M/28

Tofu Tom Kha

*sliced chilli, mung bean,
noodle*

E/15 M/26