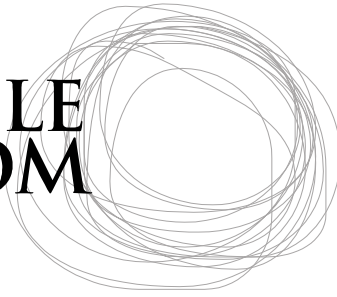


THE MAPLE ROOM



BITES.

- Roasted cashews & corn \$7.50
- Coconut & lime prawns \$12
- Haloumi with oregano & lemon \$10
- Salt & pepper squid with homemade sweet chilli sauce \$12
- Selection of olives – marinated Kalamata & Sicilian greens \$8
- Feta & almond stuffed dates wrapped in pancetta \$10
- Chargrilled chorizo with Spanish mayo \$12
- Pork schnitzel with olive tapenade \$11
- Soup – beetroot, roasted pepper & tomato \$10

TO SHARE

- Breads— warm ciabatta with olive oil, red pepper and sage whipped butter \$10
- Tapas plate— selection of chefs four choices small \$29.5 -large \$38

MAPLE STAPLES

- Rigatoni with slow cooked lamb, mint ,parsley & shaved parmesan \$29
- Chargrilled scotch fillet with potato, guanciale & pea croquettes & Mediterranean whipped butter \$32

MAINS

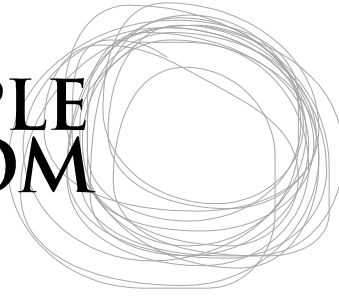
- Polenta crumbed tomatoes, buffalo mozzarella & chimmichurri \$22/ \$32
- Parmesan & herb crusted chicken livers with cabbage & organic figs \$18.5 / \$27.5
- North Atlantic scallops with parsnip puree, buttered spinach, parmesan & pumpkin seed wafer 60g \$27; 120g \$38.5
- Fish of the day –line caught fish from Leigh \$38
- Salad of roasted cauliflower, truffle vinaigrette, toasted almonds and feta \$27
- Duck with braised red cabbage, peach & walnut chutney, \$37.5
- Smoked bbq eye fillet with bokchoy & edamame slaw, miso butter and soy jus \$41.50
- Chicken breast wrapped in pancetta with eggplant & wild mushroom caponata \$38
- Lamb rump with lemon & sumac labne, olive roasted chickpeas, green beans & smoked cheddar & oven dried tomatoes \$38

SIDES

- Fries with bloody mary aioli \$9.5
- Parmesan & roquette salad with vine ripened tomatoes \$9
- Steamed broccoli with almond vinaigrette \$9
- Baby beets with mint & coriander harissa \$9

OUR CHOOK AND PORK ARE FREE RANGE.

THE MAPLE ROOM



DESSERT

- Dark chocolate tart with strawberries & soft rolled cream \$12
- Vanilla bean icecream with maple roasted rhubarb \$9.5
- Frozen salted caramel cheesecake with white chocolate, coconut ganache & banana sugar \$12
- Warm pecan tart with cinnamon cream \$8.5
- Fresh lime crème brulee \$12
- Mango sorbet (vegan friendly)\$11

LITTLE PLATES

- Dark chocolate truffles \$7.5
- Homemade passionfruit marshmallow \$7.5

CHEESE

- Served with pomegranate roasted pears, lavosh and homemade walnut bread:
30g \$14.5 60g \$29
- Saint agur—cows milk creamy blue.
- Ash-French goats cheese — velvety, chalky clean taste.

DESSERT WINE

Muscat beaumes de venice 13	france	\$11	\$52
Nevis bluff late harvest pinot gris 14	central otago	\$12	\$56
Lustau emilin muscatel nv	spain	\$14	\$67
Escarpment hinemoa reisling 11	martinborough		\$60

SAUTERNE

Chateau villefranche 12	france	\$12	\$54
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PORT / COGNAC

Dow's fine tawny port	portugal	\$12.5	
Calem LBV 2009 port	portugal	\$14.5	
Remy martin VSOP	cognac	\$14	

LUNCH from 11.30am—2.30pm DINNER from 6PM



one account per table please -service not included