

PINNACLE RESTAURANT

TO START

Garlic Loaf	\$10.50
<i>Fresh oven baked German rye with homemade garlic & herb butter</i>	
Bread Platter (serves two)	\$17.00
<i>Fresh baked rye, vienna bread and crackers. Served with basil pesto, olive tapenade, balsamic vinegar and olive oil</i>	
Chicken & Vegetable Laksa	\$13.00
<i>A spicy Asian style soup, served with crispy noodles *</i>	
Fresh Tiger Prawns	\$14.00
<i>Poached in lemongrass and Christchurch brewed Matson's beer broth, accompanied with fresh salad greens</i>	
Scallop & Mango Cerviche	\$15.00
<i>Raw scallop meat, typically cooked in a citrus marinade, fresh mango sliced and served on fresh rocket leaves</i>	
Beef Popeye Salad	\$17.50
<i>Marinated prime beef rib eye, crispy smoked bacon, shredded parmesan cheese, roasted cashews and baby spinach, tossed with a blueberry vinaigrette *</i>	

There is a 15% surcharge on public holidays



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TO FOLLOW

Soy Lime Salmon Fillet **\$31.00**

*With blanched sesame bok choy, buttered baby carrots and finished with a red capsicum chutney **

Chicken Supreme **\$25.00**

Pan roasted oregano chicken breast, rested on a mixed bean and barley salad and garlic confit

Mushroom Risotto **\$21.50**

*A melody of fresh mushrooms and garden vegetables, tossed with a creamy feta cheese to finish **

Beef Rib Eye **\$33.00**

*250 gram rib eye steak cooked the way you like and complimented with seasoned asparagus, charred field mushrooms and chive butter. Finished with Madeira port jus **

Fish of the Day **\$P.O.A**

Pork Cutlets **\$26.00**

*Marinated with brown sugar, soy sauce and fresh lime zest, served on a potato mash with blanched green beans and a fresh mango & coriander salsa **

Rosemary Lamb Rack **\$32.00**

*Served rosé, this Canterbury lamb is accompanied with red capsicum, zucchini and Haloumi cheese salad, topped with sundried tomato pesto and mung beans **

EXTRAS

Oven Roasted New Potatoes with butter and fresh chives * **\$7.50**

Barley Salad with mushroom, parsley and garlic **\$8.50**

Seasoned Blanched Vegetables * **\$8.50**

Fresh Dressed Salad Greens * **\$7.00**

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TO FINISH

Trio of Chocolate Mousse **\$12.50**

*Dark, milk and white chocolate mousse served with a zesty blueberry compote **

Mini Citrus Cheesecake **\$12.50**

With sweetened mascarpone cream

Chocolate Fondue **\$24.50**

*Fresh fruit, marshmallows and hot chocolate fudge sauce, a great dessert to share with that special someone **

Duet of New Zealand Ice Cream **\$12.50**

Served in a vanilla tuile basket and mixed berry coulis

New Zealand Cheese 'n' Crackers **\$16.00**

Puhoi Brie, Creamy Puhoi Blue with crackers and caramelized red onion

CHILDREN'S MENU

(We've designed this menu for children to experiment with their food selection, we hope you both enjoy it!)

Mushroom Risotto **\$13.00**

*With a medley of mushrooms, baby vegetables finished with feta cheese **

Chicken Chunks **\$14.00**

*Oven roasted chicken with new potatoes, laksa sauce and crispy noodles **

Beef Salad **\$15.00**

*Pan seared seasoned beef, crispy smoked bacon, parmesan cheese and fresh salad greens tossed through an Italian dressing **

*** Gluten free options. Please ask our friendly staff for conditions**

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