

# EGGSENTRIC DINNER MENU

## ENTREE

KUMERA CHIPS WITH SWEET CHILLI AND AIOLI \$10

SOUP OF THE DAY WITH DAVES BREAD \$12

NATURAL OR TEMPURA PACIFIC OYSTERS

\$2.50 EACH

SLOW ABRAISED PORK BELLY ON A CARAMALISED  
PINEAPPLE AND FENNEL SALAD WITH RICH PORT JUS \$20

SCALLOPS ON CORN HOT CAKE WITH A MACADAMIA  
CRUMB IN A PERNOD CREAM SAUCE \$20

FRESH LOCAL CRAYFISH IN AVOCADO ON GAZPACHO \$20

SEAFOOD TASTING PLATTER : SCALLOPS, SQUID, MUSSELS,  
PRAWN, SM SALMON, MARINATED FISH AND OYSTERS \$24

AKAROA SMOKED SALMON ON LEMON RISOTTO WITH  
BALSAMIC, CHOCOLATE AND MINT DRESSING \$18