



LUNCH

12^{noon} - 3^{pm}

BREAD

walnut & wholegrain bread with butter		6
onion, olive & rosemary focaccia with butter		6
dips selection:		1.5
creamy blue cheese - olive tapenade - sundried tomato & herb - dukkah & <i>waimarama</i> olive oil		

ENTRÉE

organic smoked beef salad with marinated mushrooms, rocket, artichokes & manchego cheese	C	17
free range pork belly braised in almond milk with kumara & micro green salad	C	16
saffron, garlic squid salad with chorizo & romesco sauce	D	16
baked gnocchi with provolone in black olive & tomato sauce	V	16
the Clearview tasting platter; cacciatore sausage, smoked beef, marinated salmon, blue cheese dip, <i>clearview</i> roast olives, marinated <i>hohepa</i> feta, roast pumpkin salsa, crackers & bread		23

MAIN

market fresh fish of the day		30
Spanish style paella; saffron & smoked paprika with chicken, chorizo, shrimp & mussels <i>match with Black Reef Blush</i>		27
char-grilled <i>ti kouka</i> organic beef rump on potato mash with a broad bean, pancetta salad & red wine onion marmalade <i>match with Enigma</i>	C	30
<i>ti kouka</i> organic lamb , new potatoes, beets & asparagus with a walnut watercress pesto <i>match with Reserve Cabernet Franc</i>	C	31
<i>arataki</i> honey roasted pork fillet on pumpkin & pistachio faro salad with fresh lime dressing <i>match with Cape Kidnappers Syrah</i>	D	29
twice baked goats cheese soufflé with walnut & apple slaw <i>match with Reserve Semillon</i>	V	27



DESSERT

chocolate torte with peppered strawberries & crème fraiche	14
vanilla scented rhubarb mille-feuille & coconut ice cream	14
summer lemon polenta cake with posset & tuille biscuit	14
cinnamon espresso brulee with sea red berries	14
cheeseboard for two:	25
<i>kapiti kikorangi, hohepa</i> cumin seed danbo, <i>origin earth</i> camembert, falwasser crackers, homemade fruit bread, grapes, fruit paste & a <i>sea red</i> teaser	

ALL DAY MENU ~ 10^{am} to 4.30^{pm}

walnut & wholegrain bread with butter	6
onion, olive & rosemary focaccia bread with butter	6
dips selection:	
- creamy blue cheese - olive tapenade, sundried tomato & herb - dukkah & <i>waimarama</i> olive oil	1.5
freshly made soup of the day	14
the <i>Clearview</i> tasting platter;	23
cacciatore sausage, smoked beef, marinated salmon, blue cheese dip, <i>clearview</i> roast olives, marinated <i>hohepa</i> feta, roast pumpkin salsa, crackers & bread	
cheeseboard for two:	25
<i>kapiti kikorangi, hohepa</i> cumin seed danbo, <i>origin earth</i> camembert, falwasser crackers, homemade fruit bread, grapes, fruit paste & a <i>sea red</i> teaser	