



Lunch Menu

Monday - Sunday 10.30am to 4pm

Muesli- Toasted nuts, oats and dried fruit served with yoghurt and honey	\$9.00
Egg benedict- Served with salmon, wilted spinach and hollandaise	\$16.00
Soup of the day- Your wait staff will advise you of today's soup	Small \$9.00 Large \$11.00
Bowl of fries- Served with dipping sauces	\$6.00
Pizza crusts- Herb & Garlic Parmesan & Olive Oil Sweet Chilli Pesto & Cheese	\$7.00
Sharing plate- Homemade bread served with pate, dips, cheese and chutney	\$18.00
Steak sandwich- Ribeye with mustard aioli, salad, red onion jam and fries	\$20.00 Add egg \$2.00
Seared lamb- Seared lamb salad served on mixed leaves, roast red onion, feta and fresh peas	\$18.50
Caesar salad- with anchovies, bread crostini, crispy bacon, shaved parmesan, poached egg and classic Caesar dressing	\$16.50
Stewart Island Blue Cod- Lightly battered with fries and aioli	\$20.00
BLAT- Toasted ciabatta with, crispy bacon, lettuce, avocado and tomato served with fries	\$18.00
Duck wrap- Slow cooked duck, wrapped with spring greens mixed in a plum and oyster sauce	\$16.50
Pesto fettuccine- Fresh fettuccine tossed in basil pesto, pine nuts, wilted spinach and finished with shaved parmesan	\$17.50
Seafood linguine- Mussels, prawns, cod and salmon in a tomato sauce	\$18.50

Small \$14.00/ Large \$18.00

- Hurricane pizza Smoked salmon, cream cheese, capers and red onion
- Dragonfly pizza- Spinach, feta, sundried tomato, olives and pine nuts
- Lancaster pizza- Bacon, pepperoni, mushroom, red onion and BBQ sauce
- Wright Brothers pizza- Smoked chicken, cream cheese and apricot sauce

A 15% surcharge will apply to all public holidays.
Good food takes time, if you have any time constraints please advise our staff.
If you have any food allergies please let us know.

The Moth menu and prices summer 2010 subject to change without notice



Evening Menu

A 15% surcharge will apply to all public holidays.

Good food takes time, if you have time constraints please advise our wait staff.

If you have any food allergies please let us know.

Entrees

- Breads for Two**- House made breads with a selection of dips \$16.00
- Sharing Platter**- Served with pate, dips, cheese and bread \$18.00
- Soup of the Day**- Your wait staff will advise you of today's soup \$11.00
- Vegetable Tart**- Roast vegetable and goats cheese tart served on a puff pastry base \$14.90
- Chilli and Garlic Prawns**- Pan fried prawns tossed through fresh garlic and chilli \$15.90
- Duck Pancake**- Warm duck pancake served with plum sauce and an avocado salad \$14.90

Main

- Beef Fillet**- With roasted field mushroom, garlic sautéed spinach and red wine jus \$32.90
- Fish of the Day**- Your wait staff will advise you of today's fish \$29.90
- Organic Pork**- Lime and pepper crusted on potato rosti with apple sauce and crackling \$32.90
- Roast Corn-Fed Chicken**- With summer vegetables and a cider cream sauce \$29.00
- Gnocchi**- House made potato pasta with Kapiti blue cheese sauce and basil pesto \$25.00
- Lamb Rack**- Roasted lamb served on a medley of minted peas, beans and potato \$33.00

Sides

- Rosmary Gourmet Potatoes
Vegetables
Salad

\$6.00

Desserts

- Chocolate Mousse**- Served with rhubarb compote
- Mixed Berry Crème Brulee**- With summer berries and vanilla ice cream
- Apple Strudel**- With vanilla crème sauce and ice cream
- Classic Banana Split**- With ice cream, chocolate and caramel sauce, and crushed nuts
- Chef Selection**- A selection of our house desserts
- Ice Cream**- Trio of Kapiti ice creams

\$11.50

