



C'Vue bar & eatery

Local seasonal food and drink, designed to be shared & enjoyed

Warmed marinated olives, feta, and blistered cherry tomatoes, grilled bread \$ 12.00

Mixed sweet and spicy nuts \$ 10.00

Chicken Karagee – soy chili caramel, sesame, coriander \$ 18.00

Prawns, garlic, lemon, chorizo, chermoula \$ 18.00

Salt and Pepper Calamari, garlic, chili, and lemon oil, served with Aji Verde \$ 18.00

Bruschetta \$ 16.00
Tomato, basil, torn buffalo mozzarella, balsamic, garlic, smoky sea salt, GF option

Battered line caught fish and shoestring fries, green seasonal salad housemade aioli/tartare \$ 27.00

Crumbed Beef schnitzel, mushroom sauce, parmesan, parsley, shallots, charred lemon, crispy baby potatoes, seasonal salad \$ 25.00

Venison Burger (150g patty), Bacon, cos lettuce, tomato, sharp cheddar, pickles, beetroot relish, mayo, fries with black garlic aioli. GF bun available \$ 25.00

Chicken Burger Free range Chicken breast, cos lettuce, tomato, mayo, fries. GF bun available \$ 24.00

Chickpea and Mushroom burger, cos lettuce, tomato, beetroot relish with vegan aioli and vegan cheese (V) GF bun available \$ 23.00

Sirloin Steak With Salad & Chips and your choice of Mushroom sauce or Garlic Butter \$ 29.00

Local Green shelled steamed mussels served with grilled bread \$ 23.00

-**Thai style** – lemongrass, red chili, and coconut milk

-**Classic French** (moules marinara) white wine, shallots, garlic, parsley, cream

-**Spanish** – Smoky tomato and chorizo ragu

Spaghetti with seared prawns, chorizo, with lemon, garlic, herb, and chili oil \$ 23.00

Green Goddess Salad – Seared broccoli tips, peas, edamame, herbs, toasted seeds on chopped goddess base – cabbage, cucumber, spring onion, and chives. \$ 20.00

Reuben sandwich, pastrami on rye, swiss cheese, sauerkraut, mustard, thousand island dressing. Served with crisps and dill pickle \$ 16.00

Beer battered Chips \$ 8.00
Small or Large bowl \$ 10.00

Mini beef burger and chips with a green salad

Chicken tenders, salad, and chips \$13.00

Mini reuban sandwich – pastrami, cheese, aioli & crisps

Fish and chips with a green salad

Ice Cream Sundie \$9.00

All kid's meals come with an activity pack, just ask us.

DESSERTS **Tiramisu** \$ 15.00

Key lime pie, curd, meringue crumb \$ 15.00

Chocolate, raspberry tart – vegan, df, gf \$ 15.00

Our food and wine menu changes with the seasons to give you the opportunity to taste all the good things New Zealand has to offer.



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MATA BREWERY DRAFT BEER

Salt Air Hazy Pale Ale 4.8% | 355ml | \$10

West End Larger 4.5% | 355ml | \$9

BOTTLED BEER

Heineken | \$9

Corona Extra | \$9

Sawmill East Coast IPA 5.6% | \$11

Sawmill Bare Beer 0% | \$9

CIDER & RTD

Mata Merry Berry Cider 4.2% 330ml | \$9

Mata Golden Kiwi Fruit Cider 4% 330ml | \$9

Pals - Selection | \$8

Pal 0% | \$7

SPIRITS

VODKA

Cardrona "the reid" Single Malt Vodka \$12
42 Below \$8

GIN

Cardrona 'The Source' Gin \$14

Twelfth Hour Dry gin \$8

WHISKY

Cardrona "Growing Wings" Single Malt \$40

Talisker Single Malt \$8

See Bar team for further selections

NON - ALCOHOLIC

JUICE

Cranberry, Orange, Apple, Pineapple | \$6

WATER

Antipodes Sparkling 1L | \$14

WINE

RED

Tohu Single Vineyard Pinot Noir,
Marlborough | \$10 | \$49

27 Seconds Pinot Noir,
Central Otago | \$11 | \$54

Tohu Merlot,
Barossa | \$10 | \$49

Mills Reef Merlot Malbec
Barossa | \$10 | \$49

Te Mata Estate Syrah
Hawke's Bay | \$12 | \$58

ROSE

27 Seconds,
Central Otago | \$12 | \$58

Rabbit Ranch Pinot Noir Rosé
Central Otago | \$10 | \$49

WHITE

Tohu Single Vineyard Sauvignon Blanc,
Central Otago | \$10 | \$49

27 Seconds Sauvignon Blanc,
Central Otago | \$11 | \$54

27 Seconds Pinot Gris,
Central Otago | \$11 | \$54

Tohu Chardonnay,
Marlborough | \$10 | \$49

27 Seconds Riesling
Central Otago | \$11 | \$54

SPARKLING

Lindauer Mini 200 ml - Brut, Pinot Gris
& Sauvignon Blanc NZ | \$10.5

Lindauer Prosecco DOC,
NZ | \$39

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