

# Edgewater

RESTAURANT

## APPETISERS

### SMOKED TOMATO GAZPACHO

Melon & avocado salsa, Manchego cheese cookie  
(V)

**\$23.00**

### CAESAR AT MANUELS

Romaine lettuce, white anchovies, confit lemon,  
Pancetta  
(GF)

**\$23.00**

### SOURDOUGH BRUSCHETTA

Macadamia purée, Pico de Gallo, Prosciutto  
(VGOA)

**\$27.00**

### BLUE SWIMMER CRAB CAKE

Pickled citrus, dressed arugula, lemon basil aioli

**\$29.00**

### LITTLE RIVER ESTATE HALLOUMI & MUSHROOM KEBAB

Honey oregano drizzle, fattoush & pomegranate salad  
(V)

**\$25.00**

OUR EXECUTIVE CHEF AMEYA DESHMUKH LOCALLY SOURCES THE BEST PRODUCE IN SEASON TO DESIGN OUR MENUS. SOME DISHES CAN BE PERSONALISED TO SUIT DIETARY REQUIREMENTS.

GF-GLUTEN FREE, V-VEGETARIAN, GFOA-GLUTEN FREE OPTION AVAILABLE, VGOA- VEGETARIAN OPTION AVAILABLE, N- CONTAINS NUTS.

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## MAINS

**MISO MARINATED ORA KING SALMON** **\$52.00**  
Soba noodles, chilli Ponzu emulsion,  
bok choy  
(GFOA)

**SMOKED EGGPLANT** **\$32.00**  
Organic farro & dried cranberry salad, beetroot puree,  
mint tahini dressing  
(V)(VE)(N)

**OLD DELHI BUTTER CHICKEN** **\$35.00**  
Steamed basmati rice, raita sauce, poppodum  
(N)

## BUTCHERS BLOCK

**HOROPITO SPICED FREE-RANGE CHICKEN BREAST** **\$39.00**

**HERB CRUSTED LUMINA LAMB RACK** **\$49.00**

**HEREFORD PRIME TENDERLOIN (200 GMS)** **\$49.00**

**21 DAY AGED HEREFORD PRIME RIB EYE (300 GMS)** **\$55.00**

Please choose a complimentary choice of a sauce and a side dish to accompany  
your Butchers Block selection

### SIDES \$10

**SEASONAL STEAMED VEGETABLES**  
**ROSEMARY GARLIC SMASHED POTATOES**  
**PEAR & ARUGULA SALAD (N)**  
**KUMARA OR POTATO FRIES**  
SHALLOT AIOLI & GRANA PADANO

### SAUCES \$8

**BRANDY PEPPERCORN**  
**CAFÉ DE PARIS**  
**CABERNET SAUVIGNON JUS**  
**FOREST MUSHROOM & TRUFFLE CREAM**  
(GF)

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## DESSERTS

### **SPICED ANDALUSIAN PEACHES**

Coconut yoghurt, Doris plum sorbet  
(VE)

**\$25.00**

### **WARM APPLE TART**

Vanilla ice cream, cinnamon glaze

**\$25.00**

### **CHOCOLATE ORANGE TIRSAMISU**

Cointreau, Callebaut Belgian chocolate

**\$25.00**

### **THE ARTISAN HUB CHEESE BOARD**

A selection of the finest hand-made New Zealand cheeses  
Honeycomb, cheese cookies, beetroot relish, grapes,  
candied pecans

**\$32.00**

**NOT A DESSERT PERSON?  
JOIN US IN OUR LAKEFRONT LOUNGE BAR FOR A  
DESSERT COCKTAIL OR NIGHT CAP**

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