



Soup of the Day	15
Served with freshly baked bread.	
Grilled Sourdough (V)	12
With garlic and mozzarella, served with basil pesto for dipping.	
Wagyu Burger	19
Prime Wagyu beef pattie grilled with onion and gruyere cheese on a homemade toasted focaccia bun with lettuce, tomato, gherkin and tomato relish served with fries and aioli.	
Bread and Olives (V)	14
House marinated olives with freshly baked bread and ricotta dip.	
Smoked Chicken Salad	20
House cured and smoked chicken, avocado, salad greens, toasted pine nuts finished with a minted yoghurt and lemon dressing.	
Roasted Artichoke	20
Globe artichokes stuffed with ricotta and herbs then roasted in the oven served with a rocket salad avocado oil and balsamic vinegar.	
Smoked Salmon Nicoise	23
Marlborough smoked salmon with desiree potato, hardboiled egg, beans, olives, lettuce and tomato finished with a shallot and herb dressing.	
Grilled Pork Sirloin	24
Prime pork sirloin marinated with garlic lemon and rosemary served with freshly made coleslaw, fried desiree potato and a mustard jus.	
Brioche and Chocolate French Toast	16
Sliced brioche filled with Belgian chocolate then dipped in egg and fried, served with mixed berries and a vanilla cream fraîche.	
Puka Park Resort Hot All Day Breakfast	24
Two fried eggs, grilled streaky bacon, breakfast sausage, NZ lamb cutlet, field mushroom, house made potato hash, toasted sourdough and mint jelly.	

Please let your server know, if there is any other allergies or dietary requirements



sides

Seasonal vegetables with toasted almonds and lemon butter	8
Garden salad with cucumber, tomato and garlic croutons	8
Fries with aioli	8
Buttered desiree potato with parsley	8
Florence fennel salad with avocado, and a citrus dressing	8

desserts

Pistachio and Vanilla Parfait	15
Served with raspberry coulis, orange anglasie sauce and japonaise meringue.	
Baked Alaska	15
Vanilla ice cream baked in the oven with meringue and served with fresh fruit and passion fruit syrup.	
Chocolate and Walnut Brownie	14
Home made American style brownie served warm with chocolate ice cream, hot chocolate ganache and a vanilla cream fraiche.	
Bougatsa	15
A traditional Greek citrus and vanilla custard baked in filo pastry with cinnamon, apricot and ouzo coulis	
Sago and Mango Pudding	14
Creamy sago pearls flavoured with lime and vanilla and served with a mango and pineapple compote and coconut tuile.	
Affogato (GF)	14
Vanilla ice cream and barista coffee with your choice of liquor.	
Miha Cheese and Port	20 or No Port 15
Selection of 3 cheeses and a glass of tawny port served with caraway poached figs and crostini.	

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