SMALL PLATES

Vivant! Caesar Salad 21
CG, CD
free range poached egg, croutons, gourmet Leonard's bacon and Caesar dressing

add **Smoked Chicken** 26

Gyoza Dumpling 17
V, CG
soy dipping sauce

LARGE PLATES

Atlantic Salmon 45
CG, CD
Pan-seared salmon, cauliflower rosti, chorizo ragu, pistou

Chicken Parmigiana 28
CG, CD,
Crispy crumbed chicken breast topped with rich Napoli sauce and melted cheese, served with a fresh garden side salad and fries

Pumpkin Gnocchi 28
CD,CN, V
Pumpkin gnocchi pasta, toasted pine nuts, burnt butter, crispy sage & Gran Formaggio shavings

Fish and Chips 29
CG
Crispy catch of the day, tartar sauce & fries

Artisan Sour Dough 16
CG, CD, V
Artisan cottage lane sour dough bread, creamy feta cheese, yogurt

Crispy Calamari 19
CG, CD
deep fried crispy calamari- aioli dip

Beef Nachos 22
CD, CG
minced beef, nachos, guacamole, sour cream & jalapeno

Pork Bowl 26
CG,CN
Pork belly, spicy Pad Prik sauce, fragrant rice, sautéed seasonal greens and a fried egg

Beef Ragu Pappardelle 27
CG, CD,
Rich beef ragu sauce slow-braised, pappardelle pasta and finished with shaved parmesan

Vivant! Classic Burger 27
CG. CD, V
Beef burger, lettuce, pickle, tomato, onions marmalade & Swiss cheese with a side of frites

We cannot guarantee an environment completely free from allergens so traces of some ingredients may still be present in our meals, we recommend that guests with food allergies consult with our team so we can cater to your needs.

GRILL PLATES

Grass Fed Scotch Fillet 280gr 48
55days aged South Striploin 250gr 42
Pork Loin Chop 39

Grilled to your liking, served with confit duck fat roasted potatoes and a fresh mixed greens salad.

SAUCE SELECTION

- Red Wine Jus
- Mushroom Jus
- Peppercorns Jus
- Cafe de Paris Butter
- Wholegrain Mustard jus

SIDE PLATES

Mixed Green salad V 10
served with sesame dressing

Frites 13
served with seaweed salt & aioli

Wedges 16
with sour cream & sweet chilli sauce

Wedges with bacon & cheese 19
with sour cream & sweet chilli sauce

Fried Egg (Free range) 10

Duck Fat potatoes 10

DESSERT PLATES

Rhubarbellicius 21
CG,CD, CN
Poached Rhubarb, dark chocolate cremeux, hazelnut soil, rhubarb consommé

Fruit salad 16
CD, V
Served with 1 scoop ice cream

Daily Selection of Ice Creams 15
CD
Double Scoop selection. Vanilla, Double Chocolate, Oreo or Salted Caramel Fudge Ice Cream

Raspberry Cheesecake 19
CG,CD,
Raspberry cheesecake brownie, chef's choice of ice cream

Nutty Affogato 16
CG,CD,
Freshly blended coffee poured over creamy vanilla ice cream, in a Nutella line cup served with your choice of Baileys or Kahlúa and finished with Whittaker's shaved chocolate.

Selected New Zealand Cheeses 25
Served with crackers, Rutherford & Meyer quince paste