

# Edgewater

RESTAURANT

## APPETISERS

### SMOKED TOMATO GAZPACHO

\$23.00

Melon & avocado salsa, Manchego cheese cookie  
(V)

### CAESAR AT MANUELS

\$23.00

Romaine lettuce, white anchovies, confit lemon,  
Pancetta  
(GF) - Egg optional, add chicken \$12.00

### SOURDOUGH BRUSCHETTA

\$27.00

Macadamia purée, Pico de Gallo, Prosciutto  
(VGOA)

### BLUE SWIMMER CRAB CAKE

\$29.00

Pickled citrus, dressed arugula, lemon basil aioli

### LITTLE RIVER ESTATE HALLOUMI & MUSHROOM KEBAB

\$25.00

Honey oregano drizzle, fattoush & pomegranate salad  
(V)

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.

CERTAIN MENU ITEMS MAY OCCASIONALLY VARY IN AVAILABILITY DUE TO OUR DEDICATION TO SOURCING FROM LOCAL AND ARTISANAL SUPPLIERS.  
THANK YOU FOR YOUR UNDERSTANDING AND SUPPORT.

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, poppadum  
(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 TIRAMISU

Cointreau, Callebaut Belgian chocolate

**\$25.00**

### THE ARTISAN HUB CHEESE BOARD

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

**\$32.00**

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

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