

Brunch Menu

Castaways' Continental Breakfast \$16.50

Your choice of tomato, orange or apple juice; cornflakes, weet-bix or fruit muesli w seasonal fresh fruits and Greek yoghurt served w Danish pastries, toast and conserves

Irish Eggs Benedict \$18.50

Bacon or salmon potato cake topped w poached eggs and accompanied by balsamic tomatoes drizzled w a chive hollandaise sauce

Castaways' Big Breakfast \$20.00

Bacon, sausages, grilled tomato, hash browns and eggs to your liking served w mushroom sauce and wholegrain toast

Includes pour over coffee.

Mini Big Breakfast: Your choice of any three items \$17.00

Karioitahi Mushrooms \$17.50

Roasted portobello mushrooms layered w creamy mushroom sauce and caramelised onions accompanied by toasted ciabatta w vine tomatoes and salad greens

Omelette Your Way \$19.00

With your choice of three fillings; onion, tomato, mushroom, capsicum, mozzarella cheese, bacon or salmon served w a light salad and wholegrain toast

Early Noon to Moon Menu

(Prefer something from the brunch menu? Just let us know)

Entrees

*Also see our **STONEGRILL** Lites menu*

Bruschetta Roma \$9.00

Lightly toasted ciabatta topped w tomato and red onion salsa and parmesan, drizzled w avocado oil and balsamic crème

Castaways' Garlic Parmesan Bread \$8.00

Castaways' famous ciabatta wedges baked w parmesan garlic butter served w basil pesto oil

Antipasto Platter \$20.00

An ever changing collection of savoury nibbles, served w breads and a variety of pickles and dips. Ideal for two to share

Tuscan Chicken Liver Pate \$15.00

House made pate served w ciabatta fingers and accompanied by a cranberry onion jam

Prawn Delight \$16.00

Dill infused prawns on a bed of salad greens topped w Castaways' smoked paprika and tomato aioli w lemon wedge

Land & Ocean Medley \$16.50

Creamy seafood and vegetable chowder served w Castaways' garlic bread

Seabreeze Scallops \$18.00 / \$28.50

Crumbed scallops on a bed of crisp rocket shoots, accompanied by Castaways' tangy citrus crème w fresh cut lemon

*  notes dishes that are available with a Castaways DayTripper Package

Neptune's Platter \$24.00

A tasting selection of Castaways' seafood entrées plated for two. Enjoy prawns, chowder and scallops

Southern Corn Cakes \$16.00 / 23.00

Chilli corn cake buttons accompanied by smoked chicken and vegetables, tossed in a smoky whisky horseradish sauce

Castaways' Sunburst Salad  \$14.50 / \$19.50

Castaways' special salad of leafy greens, parmesan, red onion, bell peppers and lightly toasted garlic croutons w house dressing and your choice of either: - warmed grilled smoked chicken, sliced avocado, prawns or crispy bacon

* (More than one option - add \$3.50 each)

Main Events

Also see **STONEGRILL**

Ocean Mist Snapper Fillet \$29.00

Fresh Stella beer battered snapper and Castaways' hand cut buffalo fries partnered w a light salad, tartare sauce and fresh cut lemon. If preferred, pan fried snapper is available

Karioitahi Chicken \$31.00

Oven baked chicken breast stuffed w basil cream cheese, wrapped in streaky bacon, nestled on potato puree and topped w a white wine tomato cream

Asian Pork Paella \$24.50

Tender slices of pork fillet sautéed in sesame seed oil w bacon, onion, roasted pumpkin and bell peppers, served on garlic and coriander infused orzo pasta

Coastal Angus \$35.00

Prime Angus sirloin steak served on a Manuka roasted vegetable cake w seasonal greens accompanied by port wine jus and garlic herb butter

Church Burger  \$21.50

Prime Angus beef burger layered between a warm ciabatta roll w leafy salad, aioli and caramelized onion chutney. Served w hand cut buffalo fries and aioli side

Earle's Stack \$27.50

Juicy slices of pan fried chicken breast and bacon stacked on garlic ciabatta w a leafy salad served w a cranberry, sweet corn and bell pepper salsa

West Coast Pasta \$24.00

Chef's daily special. Please ask about today's delicious dish

For Our Vegetarian Customers

Additional vegetarian options are available on request.

Extra Side Selections \$6.00

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|--|---------------------------------|
| Steamed trio of leafy vegetables | Green salad w parmesan croutons |
| Assorted honey roasted root vegetables | Garlic mash |
| | Creamed mushroom sauce |
| Fried onion rings | Castaways hand cut chunky fries |

*  notes dishes that are available with a Castaways DayTripper Package

Castaways Stonegrill

Stonegrill dining is an interactive dining experience where your meal is served to you at your table on a hot granite slab. You then have the enjoyment of cooking your meat slice by slice exactly to your liking right at the table. You can't get fresher than Stonegrill!



(Please let your waiter know should you wish our chef to prepare any Stonegrill selection as a traditional plated dish.)

Stonegrill Lites

The following 3 choices are lite entree size meals suitable anytime but ideal for lunch. All are served with your choice of either Castaways hand cut buffalo fries or leafy green salad

Lite Lunch Grill \$21.00

A duo of your choice of chicken, beef or lamb served w a smoky whiskey horseradish cream dipping sauce

Add an ocean influence with: Prawns +\$8.00 / Scallops +\$8.00

Jewels of the Sea *Dr* \$21.00

King prawns and scallops served w a Kilpatrick dipping sauce

Americano Chicken Skewers *Dr* \$21.00

Skewered chicken breast served w a smoky whiskey horseradish cream dipping sauce

Stonegrill Main Events

The following items are all garnished with leafy green salad and hand cut buffalo fries. These are accompaniments with your meat choice - if you have a big appetite you may wish to add a side dish.

Land Lovers Grill \$28.00

Try a single or combination choice of 80gms of chicken, beef and pork served w a smoky whiskey horseradish cream dipping sauce

Fisher & Farmers Choice \$34.50

Ranch cut 240gm Angus prime beef rump accompanied by scallops and prawns served w Kilpatrick dipping sauce

Angus Fillet Portobello \$36.00

240gms of prime Angus beef fillet w portobello mushroom and streaky bacon served w a hollandaise and horseradish dipping sauce

Castaways' Challenge \$36.00

For all those real beef lovers 2x240gm slabs of prime Angus rump served w a smoky whiskey horseradish cream dipping sauce

Castaways' Rump \$31.00

240gms of prime Angus rump served w a smoky whiskey horseradish cream dipping sauce

* *Dr* notes dishes that are available with a Castaways DayTripper Package

Final Fling

all \$15.00

Passion Plate

Silky smooth passionfruit crème brulee w caramelised top accompanied by mandarin segments, vanilla shortbread and drizzled w lemon syrup

Double Dark Chocolate Brownie

Castaways' famous brownie served w soft cream and chocolate Kahlua sauce

Castaways' Housemade Ice Cream/Sorbet

Changes regularly so please ask about today's taste bud sensation

Sweet Cheese

Creamy brie wedge drizzled w warm Manuka honey served w fruit paste and oat biscuits

Dessert to Share

Dessert Platter for Two

\$18.00

A sharing platter featuring a creamy chocolate fondue, brownie bites, soft seasonal fruits, vanilla shortbreads and Madeleines.

Agave Supporters Club - Supporting Local Schools

Agave at Castaways has a partnership with many local schools where we support their fundraising needs. If you're associated with a local school e.g. your children/grandchildren attend a local school etc please let your waiter know. You can then be noted as a supporter of that school (there is no cost to you) and help them to gain club points for fundraising. Every time you dine you can help them gain more points.

Additional Dining Experiences You May Wish To Try

As well as a-la-carte dining, Agave at Castaways also offers:

High Tea - savour sweet and savoury delights served on traditional high tea stands and accompanied by our tea selection or traditional pour over coffee. A bubbles option is also available. High Tea is perfect for girlfriend catch ups, late afternoon dining, baby showers and sophisticated hens parties. Available on Saturdays and Sundays 3pm-5pm. Bookings are required.

Group Celebrations - whether you're a group of 10 or 60 or something in-between we have a range of set menus available to cater for group dining. Ideal for company outings, anniversaries, birthdays and any other occasion. Speciality menus for Christmas parties and private functions are also on hand. If we can assist you with any group dining experiences you may be organising, please let our team know.

Vouchers

Agave and Castaways gift vouchers are the perfect gift for birthdays, anniversaries, Christmas presents, wedding gifts, client gifts, staff rewards or simply when you want to say "thanks" to someone. Vouchers range from \$30 upwards and can be for a dollar value or for a specific experience such as High Tea, Accommodation Packages or Activities. If you would like to purchase a voucher please let our team know.

White Wine Selection

Glass Bottle

Dog Point Marlborough Sauvignon Blanc \$52.00

Style Strongly aromatic wine w pungent passionfruit, green capsicum and lemon grass flavours.

Great with Chicken, pasta & seafood

Rongopai Marlborough Sauvignon Blanc \$9.00 \$38.00

Style Pungently aromatic wine w plenty of passionfruit, green capsicum and lemon grass flavours. Very slightly sweet

Great with Chicken & seafood

Vicar's Choice Sauvignon \$9.00 \$45.00

Style Light bodied from Marlborough w gooseberry, black current and passion fruit aromas and flavours.

Great with Chicken, salads & seafood

Stoneleigh Marlborough Rapaura Series Sauvignon Blanc \$76.50

Style Concentrated passionfruit, box hedge characters w a lingering finish.

Great with All dishes

Esk Valley Marlborough Riesling \$76.50

Style Fresh, lively wine w lime/citrus flavours showing attractive lightness and purity.

Great with All dishes

Bouldevines Riesling \$9.00 \$38.00

Style Mellow and dry. Allows the true fruit character to emerge.

Great with All dishes

Morton Estate Black Label Hawkes Bay Chardonnay \$75.00

Style Rich, mouth-filling wine w toast, peach, sizzled butter, creamed corn and spicy oak flavours.

Great with Chicken, pasta & seafood

Karaka Point Serendipity Chardonnay \$9.00 \$41.00

Style Ripe chardonnay w a subtle hint of hazelnut and melon.

Great with Chicken, pork, pasta & seafood.

Sacred Hill Barrel Fermented Hawkes Bay Chardonnay \$46.50

Style Toasty oak slightly dominates grapefruit/white peach flavours in this flavoursome wine.

Great with Beef, lamb & pork

Twilight Clevedon Pinot Gris \$46.50

Style Clean, fleshy wine w classic pear juice flavours.

Great with Chicken, pasta & seafood

Gunn Estate Pinot Gris \$9.00 \$38.00

Style Delicate fragrances of apricot and cream mingled w hints of pear and highlights of butterscotch.

Great with Pasta, lamb & fish

Jules Taylor Marlborough Pinot Gris \$76.50

Style Marlborough Pinot Gris w delicate pear and apple flavours. It has a suggestion of sweetness.

Great with Chicken, pasta & seafood

Promoting Local
Wineries

Red Wine Selection

Glass Bottle

Morton White Label Pinot Noir \$46.50

Style Fruit bomb style w masses of ripe plum and spicy oak flavours. Soft-textured and quite elegant wine in a lighter style.

Great with Beef, fish & lamb

Glamour Puss Pinot Noir \$9.00 \$38.00

Style A sweet berry-fruit red w a hint of oak. Well rounded and silky smooth.

Great with Pasta, lamb & fish

Karaka Point Serendipity Pinot Noir 2007 \$9.00 \$41.00

Style An exceptional example of Central Otago pinot style. An any time drink enjoyed by both white and red wine drinkers.

Great with Beef, pork & tuna

Escarpment Martinborough Pinot Noir \$87.00

Style Dense, intense and quite complex w layers of red fruit, spice and savoury flavours. Very serious Pinot Noir.

Great with Beef

Johnny Q Shiraz \$49.00

Style An intense youthful fresh ripe berry fruit flavoured red w vanilla oak. Long and smooth.

Great with Beef & lamb

Henschke Henrys Seven Shiraz \$87.00

Style Floral aromas of blackberries, plums, anise and cedar w sage. Sweet, ripe, berry fruit flavours.

Great with Beef

McGuigans Black Label Shiraz \$9.00 \$38.00

Style A well balanced classic red w great flavours of plum, cherry and blackberry.

Great with Pasta & beef

Johnny Q Cabernet Sauvignon \$49.00

Style Fresh complex cassis and mint fruit flavours w vanilla oak.

Great with Pasta, beef & lamb

Preece Cabernet Sauvignon \$9.00 \$40.00

Style Bursting w blood plum, dark chocolate and Turkish delight flavours.

Great with Beef, pork & lamb

Jacobs St Hugo Cabernet Sauvignon \$87.00

Style Dense and elegant Coonawarra red w cassis and blackberry leaf flavours plus a solid backbone of classy oak.

Great with Beef & pork

Brown Brothers Victoria Merlot \$44.00

Style Mellow merlot w berry, spice and vanilla flavours. A light, easy-drinking red.

Great with Beef, lamb & pork

Morton "The Regent" Merlot \$87.00

Style A late-harvest style w some jammy porty character. Firm tannins give a grippy finish.

Great with Beef & lamb

Rongopai Hawkes Bay Merlot \$9.00 \$38.00

Style Light and slightly sweet wine w raspberry and wild herb flavours. A simple easy-drinking quaffer.

Great with Beef & lamb

Champagne & Sparkling Wine

Piper-Heidsieck Champagne Brut	\$95.00
Morton Estate Brut NV "Marlborough"	750ml \$45.00
Lindauer Brut	750ml \$37.50 200ml \$12.50
Lindauer Fraise	200ml \$12.50

*Additional wines from our private wine cellar selection are also available.
Please ask your waiter for more details if this is of interest to you.*

Beer Selection

Speights Gold	\$7.00
Lion Red	\$7.00
Amstel Lite	\$7.50
Speights Old Dark	\$7.50
Macs Gold	\$7.50
Heineken	\$8.00
Stella Artois	\$8.00
Steinlager Pure	\$8.00
Corona	\$8.00
Guinness	(440ml) \$9.00

Port \$8.00

Soljans Founders Tawny Port

Aperitifs, Spirits, Cocktails and Special Coffee Selection

A full range of Aperitifs and Spirits are available	from \$8.50
A selection of Castaways' Speciality Cocktails are available	from \$15.00
Special Coffees	from \$12.50

Juices all \$4.50

- Orange
- Cranberry
- Apple
- Tomato
- Pineapple
- Grapefruit

Soft Drinks all \$4.50

- Coke
- Diet Coke
- Lemonade
- L & P