

DINNER MENU



MAINS

BEEF CHEEK PIE Served with mash potato, sautéed chard & seasonal vegetables	38.00
SEASONAL RISSOTTO Topped with freshly sautéed mushrooms glazed	31.50
heirloom carrots & broccoli CHICKPEA MASALA Samosa, cucumber, red onion and tomato salsa, served with rice & naan bread (V)	32.50
CHEF'S CHICKEN & COCONUT CURRY Served with steamed rice & Asian style greens (G)	36.50
GRILLED AKAROA SALMON & SCALLOPS Set on Mediterranean vegetables, rosti potatoes & green herb-garlic sauce	48.00
GRILLED SEAFOOD Prawns, mussels, scallops, calamari & fresh fish fillet served on seasonal risotto (G)	48.00
BLUE COD FILLET Your choice of grilled or battered, lemon tartare sauce, salad greens, french fries (G)	49.50
OVEN-BAKED CHICKEN BREAST PICCATA	40.00

With cranberry & brie, set upon seasonal risotto