



DINNER

Serving from 5pm

BREADS & SOUPS

HERB & GARLIC BREAD 15.00

SOUP OF THE DAY 17.50

Served with house made bread

ARTISAN BREADS & WHIPPED BUTTER 17.50

Local Bell Bird sourdough & ciabatta served with roasted garlic-rosemary & olive-thyme whipped butters

SEAFOOD, MUSSEL & CRAYFISH CHOWDER 28.50

Served with garlic & herb baguette

ENTREES & LIGHT MEALS

SEASONAL SALAD 29.00

Grilled whitestone halloumi, boiled egg, carrot, walnut, beetroot, asparagus & cauliflower, cucumber, tomato.

Served with yoghurt dressing (GF)

CAESAR STYLE SALAD 25.50

Poached egg, bacon, parmesan crostini, anchovies, parmesan cheese

Add on grilled chicken + 6.00

Add on garlic prawns + 9.00

SALT & PEPPER SQUID 24.50

Served on a Greek style salad with feta cheese and aioli dip (G)

SOUTHERN FRIED CHICKEN 27.00

Served with fries & house made slaw and gravy

SIDES

10.00 EACH

French fries / gratin potatoes / mixed gourmet lettuce salad bowl / steamed jasmine rice / glazed heirloom carrots and broccoli / Italian risotto with parmesan / seasoned potato wedges with sour cream

MAINS

SLOWLY BRAISED BEEF CHEEKS 41.00

Served in flakey pastry with mash potato, sautéed chard & seasonal vegetables

SAFFRON ARANCINI 33.00

Served with Ratatouille topped with parmesan (V)

EGGPLANT ROLLATINI 34.00

Filled with chickpeas, baked in tomato coulis and parmesan. Served with seasonal vegetables and herb potatoes (V)

CHEF'S CHICKEN & COCONUT CURRY 38.50

Served with steamed rice & Asian style greens (GF)

GRILLED AKAROA SALMON 48.00

Set on Mediterranean vegetables, rosti potatoes & green herb-garlic sauce

GRILLED SEAFOOD 48.00

Prawns, mussels, scallops, calamari & fresh fish fillet served on seasonal risotto (GF)

BLUE COD FILLET 46.00

Your choice of grilled or battered, lemon tartare sauce, salad greens, French fries (GF)

JAEGAR SCHNITZEL 40.00

Crumbed Chicken Breast with mushroom sauce, gratin potatoes & seasonal vegetables

GRILL

Grill items served with gratin potatoes, seasonal vegetables and your choice of sauce or spiced butter

ANGUS BEEF FILLET STEAK 200G (GF) 54.00

ANGUS GRASS-FED BEEF RIB EYE STEAK (GF) 53.00

NEW ZEALAND LAMB RACK CUTLETS (GF) 68.00

ADD ON

SCALLOPS (3) 12.50

GARLIC PRAWN CUTLETS (3) 13.50

SAUCES AND BUTTERS

Sauce béarnaise / mushroom sauce / green

peppercorn sauce / beef demi glaze / garlic butter

V available as vegetarian, GF available as gluten free, L available as lactose free

Menu & price is subject to change without notice. All prices include Goods & Services Tax (GST). A public holiday surcharge of 15% is applicable.