

Dinner

Served 5pm till late

Entrée

Garlic and Herb Bread. **5**

Split's Tomato bruschetta – grilled garlic bread topped with tomato salsa and parmesan. **9**

Breads & Dips. **14**

Mezze – camembert, pickles, blue cheese, smoked salmon, salami, chorizo, kransky, guacamole, crackers, and tomato chutney. **23**

Soup of the Day served with garlic bread. **14**

Split's creamy seafood chowder schooling with fish, mussels, prawn, scallop & potato. Served with garlic bread. **18**

Fijian style curry of the day served with jasmine rice, mango chutney and fresh coriander. **17**

Crispy battered Japanese style squid with pickled vegetables, jasmine rice, teriyaki sauce and wasabi mayo. **18**

Tender lambs fry simmered in a sticky port jelly and onion sauce then served on sautéed potatoes with roasted field mushroom & crispy bacon. **18.5**

Fishermans stew – A traditional Croatian tomato based seafood stew with prawns, squid, mussels, fish and clams served with a warmed bread roll. **19.5**

Sliced Lamb rump served on roast carrot, beetroot, onion and garlic through pearl couscous finished with baby spinach, feta and a balsamic glaze. **18**

BBQ rubbed chicken served through a salad of chorizo, roast vegetables, pistachios, red onion, feta, and salad greens finished with avocado and kumara crisps, bound with a honey mustard dressing. **17**

Mains

Caesar salad with crispy bacon, parmesan, sliced egg, croutons, cos lettuce and a rich creamy caesar dressing.

With Chicken **25**

With Smoked Salmon **27**

Braised beef short rib with a sticky glaze and served with house made crisp, chunky potato chips, coleslaw and ranch dressing. **31**

Fresh Chicken breast wrapped in pancetta then baked in a tomato, caper and tarragon sauce, served with roasted parsnip and a rocket and parmesan salad. **30**

Beer battered fresh fish of the day served with shoestring fries, garden salad, tartare sauce, vinegar and lemon. **30**

Pan fried fish of the day – refer to blackboard for daily special.

Crispy roast pork hock served on kumara, apple and fennel puree with a watercress, granny smith and crispy bacon salad and cider reduction. **32**

Angus Scotch fillet served with a potato and roast vegetable cake, steamed carrot, broccoli and baby spinach with garlic butter, topped with our house made onion rings. **36**

with a sauce choice of:

Blue Cheese and Bacon
Mushroom
Garlic butter

Sides

Wedges/fries **4**

Garden salad **5**

Steamed Broccoli with slithered almonds **6**