

**DINNER MENU**

Served 5pm till late

**Entrée**

Garlic and Herb Bread. 5

Splits 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

Splits 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

Poached chicken with mung beans, coriander, cashews, spring onion and udon noodles in a mild laksa broth. 17

Crispy calamari served with chilli, capsicum, sugar snaps, mung beans, coriander, fried garlic with a chilli lime dressing and aioli. 18

Kokoda – fresh raw fish marinated in lemon juice and coconut cream with red onion, cucumber, chilli, tomato served with a fresh garden salad and garlic bread. 19

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

Sliced Lamb rump served over Mediterranean vegetables with pearl couscous, fresh basil, feta cheese and balsamic reduction. 20

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. 19.5

## 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

Pale ale braised beef short rib with chunky home made fries, pickled red cabbage, grilled corn salsa and a side of ranch dressing. 31

Pistachio crusted chicken breast with roasted root vegetables, beetroot puree a rocket and feta salad finished with balsamic reduction and crispy skin.31

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.

Slow roast pork belly served with apple and onion puree, baby carrots, watercress and a raspberry and pear cider jus. 33

Angus Scotch fillet served with a potato, rosemary and bacon cake, garlic butter broccoli, green beans and spinach, 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