

Dinner

Entrée

Garlic and Herb Bread **5**

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

Breads & Dips **15**

Mezze – camembert, pickles, blue cheese, smoked salmon, marinated olives and feta, salami, chorizo, kransky, guacamole, crackers, and tomato chutney **26**

Split's creamy seafood chowder schooling with fish, mussels, prawn, scallop & potato.
Served with garlic bread **18.5**

Fijian style curry of the day served with jasmine rice, mango chutney and fresh coriander **17.5**

Kokoda – Island style raw fish marinated in lemon juice and coconut cream with cucumber, chilli, tomato and coriander served with prawn crackers **18.5**

Chilli dusted calamari served with pickled ginger, bean sprouts, coriander, mint, spring onion, capsicum and finished with Japanese mayo **18.5**

Tender lambs fry simmered in a sticky port jelly and onion sauce then served on sautéed potatoes with roasted field mushroom & crispy bacon **19**

Tangy caramel glazed pork belly pieces served on jasmine rice, fresh herbs, onion, capsicum and green beans **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 **20**

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**

Lamb rump served on minted pea puree, haloumi and vegetable kebabs with a baby spinach, pinenut, pearl couscous and red onion salad finished with tzatziki **33**

Cashew and basil crusted chicken breast served on pumpkin puree with balsamic beets and a rocket & goats cheese salad finished with lemon and herb dressing **32**

Beer battered fresh fish of the day served with potato wedges, garden salad, tartare sauce, vinegar and lemon **32**

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

Tokyo Dry sticky beef short rib with crispy polenta chips, summer slaw and a chargrilled capsicum, coriander and pineapple salsa **33**

Prime Scotch fillet served with a potato, rosemary and bacon cake, chargrilled seasonal vegetables, topped with our house made onion rings **38**
with a sauce choice of:

Port & Red Wine Jus
Blue Cheese and Bacon
Mushroom
Garlic butter

Sides

Wedges/fries 4

Garden salad 5

Steamed Broccoli with slithered almonds 6