

## **DINNER MENU**

### **Entrée**

Garlic and Herb Bread **5**

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

### **Breads & Dips 16**

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

Soup of the day served with garlic bread **17**

Split's creamy seafood chowder schooling with fish, mussels, prawn, scallop & potato.  
Served with garlic bread **19**

Steamed NZ clams and cabanossi on fresh fettuccine in a lemon,  
white wine and garlic sauce **19**

Chilli dusted calamari served with jasmine rice, pickled ginger, bean sprouts, coriander,  
mint, spring onion, teriyaki and Japanese mayo **19**

Tender lambs fry simmered in a sticky port jelly and onion sauce then served on  
sautéed potatoes with roasted field mushroom & crispy bacon **19.5**

Sliced Lamb Rump served on a pearl couscous salad with feta, peas, mint, rocket and  
a red wine vinegar 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 **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**

Tender Pork Belly served on apple and cauliflower puree, baby carrots, watercress and fennel salad with a spiced plum sauce **33**

Chicken breast wrapped in prosciutto served on mediterranean style rice with seasonal herbs and toasted nuts, a rocket, parmesan and roast beetroot salad finished with a brandy & cream sauce **33**

Beer battered fresh fish of the day served with chunky hand cut fries, garden salad, tartare sauce, vinegar and lemon **32**

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

Braised beef cheek served on a celeriac and agria mash with rocket pesto and parsnip crisps **31.5**

Prime Scotch fillet served with a potato, sage and bacon cake, steamed brocolli and baby spinach, topped with our house made onion rings **38.5**

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