

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 – camembert, pickles, blue cheese, smoked salmon, prosciutto, salami, chorizo, kransky, guacamole, crackers, and chutney **29**

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

Kokoda – Island style raw fish marinated in lemon juice and coconut cream with cucumber, chilli, tomato and coriander served with prawn crackers **21**

Salt and pepper calamari served on a rice noodle salad with red cabbage, spring onion, carrot, capsicum, mung beans, fresh herbs, cashews and a chilli/lime vinaigrette **20**

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

Hoisin pork lettuce cups with asian slaw, coriander, crispy shallots and pickled ginger **18**

Sliced lamb rump served on a greek salad of cherry tomato, feta, olives, red onion, cucumber, mesclun and capsicum finished with balsamic reduction **21**

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 **21**

Mains

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

With Chicken **26**

With Smoked Salmon **28**

Tender pork belly served on beetroot puree with garlic green beans a mozzarella, rocket & pine nut salad, beetroot, basil & tomato salsa finished with balsamic strawberry reduction **34**

Crispy skin chicken breast served on roast summer harvest with pea & watercress coulis, microgreens and fried prosciutto **33**

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

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

Apple cider glazed baby back ribs with a pickled red onion slaw, chilli butter and hand cut fries **34**

Prime Scotch fillet served with a potato, sage and bacon cake, garlic broccoli 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