

## DINNER MENU

### Entrée

Garlic and Herb Bread **6**

Split's Tomato bruschetta – grilled garlic bread topped with tomato salsa and parmesan **10**

### 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 **20**

Poke - Hawaiian style raw fish with avocado, pickled ginger and wonton crisps **21**

Crispy roast garlic tiger prawns served with saffron rice and a chilli seafood dipping sauce **21**

Sliced scotch fillet steak served on a char-grilled vegetable salad in a tortilla basket  
with roast sesame dressing **25**

Crispy salt and pepper calamari served on a Vietnamese rice noodle salad with fresh herbs  
and a chilli, lime dressing **21**

Tender lambs fry simmered in a sticky port jelly and onion sauce then served on  
sautéed potatoes with roasted field mushroom & crispy bacon **20**

BBQ rubbed chicken served through a salad of chorizo, roast vegetables, pistachios, red  
onion, feta and salad greens topped with avocado, kumara crisps and bound  
with a honey mustard dressing **22**

### **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**

Twice cooked pork belly in a cajun rub with slaw, house cut chunky fries, smokey BBQ sauce finished with pineapple and pickled red onion salsa **34**

Harissa marinated chicken breast served with saffron rice pilaf, dukkah roasted baby carrots, fresh cucumber finished with cumin yoghurt and roasted chickpeas **34**

Beer battered fresh fish of the day served with shoestring fries, garden salad, tartare sauce, vinegar and lemon **33**

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

Lamb Roulade stuffed with rocket and mint pesto served with charred vegetables, halloumi salad, crispy prosciutto and a balsamic strawberry and tomato salsa **38**

Prime Scotch fillet served with a potato, sage and bacon cake, garlic broccoli and baby spinach, topped with our house made onion rings **39.5**

with a sauce choice of:

Port & red wine jus

Blue cheese and bacon

Mushroom

Garlic butter

### **Sides**

Fries **5**

Garden salad **5**

Steamed broccoli with slithered almonds **6**

Roast baby potatoes **6**