

DINNER MENU

Entrée

Garlic and Herb Bread **7**

Split's Tomato bruschetta – grilled garlic bread topped with tomato salsa and parmesan **11**

Breads & Dips **18**

Mezze – camembert, pickles, blue cheese, smoked salmon, prosciutto, salami, chorizo, kransky, guacamole, crackers and chutney **30**

Soup of the day served with garlic bread **18**

Split's creamy seafood chowder schooling with fish, mussels, prawn, scallop & potato.
Served with garlic bread **21**

Poke bowl - Hawaiian style raw fish with coconut rice, edamame, crispy shallots, spring onion, pickled ginger and wakame finished with sriracha kewpie **22**

Sliced lamb rump on pea puree, a rocket, pea, feta and pearl couscous salad,
with mint and crème fraîche dressing **23**

Crispy salt and pepper calamari served on a cashew and soy stir fry with onion, carrot, broccoli, celery and rice noodles **23**

Tender lambs fry simmered in a sticky port jelly and onion sauce then served on sautéed potatoes with roasted field mushroom & crispy bacon **22**

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 **23**

Mains

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

with chicken **27**

with smoked salmon **29**

Twice cooked pork belly with a sticky apple glaze, roast baby potatoes, baby carrots, garden peas, watercress salad and gravy **37.5**

Chicken breast served with pea puree, roast yams and red onion, micro kale, maple bacon, macadamia crumble and tamarillo coulis **35**

Beer battered fresh fish of the day served with shoestring fries, garden salad, tartare sauce, vinegar and lemon **34**

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

Bone-in lamb shank and winter vegetable hot pot pie in a brandy and white wine gravy served with steamed broccoli and baby spinach **36.5**

Slow cooked beef cheek in a red wine sauce served with potato and parsnip puree, baby beetroot, rocket and salsa verde **38**

Prime Scotch fillet served with a potato, sage and bacon cake, garlic broccoli and baby spinach, topped with our house made onion rings **40**

with a sauce choice of:

Port & red wine jus

Blue cheese and bacon

Mushroom

Garlic butter

Sides

Fries **6**

Garden salad **6**

Steamed broccoli with slithered almonds **6**

Roast baby potatoes **7**