

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**

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

Taste of Pacific raw fish - Hawaiian style poke and Fijian kokoda served on wonton crisps **26**

Panko crumbed tiger prawns served on wasabi and avocado puree with rocket, smoked salmon and kewpie mayo **25**

Crispy aromatic duck spring rolls served with a duo of dipping sauces **22**

Crispy salt and pepper calamari served on a Vietnamese rice noodle salad with fresh herbs and a chilli, lime dressing **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 **24**

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 BBQ rub, roast capsicum, chipotle and pineapple salsa, chunky handcut fries and sweetcorn slaw with a ranch dipping sauce **38**

Lamb rump on pea puree, a rocket, pea, feta and pearl couscous salad with marinated courgette ribbons and a mint/lemon crème fraiche dressing **35**

Chicken breast served with pea puree, roast yams and red onion, micro kale, maple bacon, macadamia crumble and tamarillo coulis **36**

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

Tender beef short rib with butternut puree, roast summer harvest and a pale ale reduction **37**

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 slivered almonds **6**

Roast baby potatoes **7**