

## DINNER MENU

### Entrée

Garlic and herb bread **9**

Split's Tomato bruschetta – grilled garlic bread topped with tomato salsa and parmesan **12**

### Breads & dips **19**

Mezze – camembert, pickles, blue cheese, smoked salmon, prosciutto, salami, chorizo, kransky, guacamole, crackers and chutney **33**

Split's creamy seafood chowder schooling with fish, mussels, prawn, scallop & potato.  
Served with garlic bread **23**

Soup of the day served with garlic bread **19**

Pork belly spring rolls with hoisin dipping sauce **23**

Crispy salt and pepper calamari served on a Vietnamese rice noodle salad with fresh herbs and a chilli, lime dressing **25**

Lamb rump on potato gnocchi with rosemary, lemon and garlic finished with herb crème fraiche and rocket **26.5**

Tender lambs fry simmered in a sticky port jelly and onion sauce then served on sautéed potatoes with roasted field mushroom & crispy bacon **24**

BBQ rubbed chicken served through a salad of chorizo, roast vegetables, pistachios, red onion, feta and salad greens, topped with kumara crisps and bound with a honey mustard dressing **26**

### **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 on parsnip and onion puree with baby carrots, watercress salad, apple and blackberry jus **40**

Duck leg with a sweet soy glaze on pak choy, turmeric and ginger rice pilaf, sesame and wasabi pea salad **42**

Chicken breast served with mushroom and gouda arancini, herb crème fraiche, rocket pesto and seasonal leaf **39**

Beer battered fresh fish of the day served with shoestring fries, garden salad, tartare sauce, vinegar and lemon **38**

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

Braised beef cheek in port and juniper on creamy potato mash with baby beetroot, rocket and pickled red onion salad, macadamia crumble **40**

Prime scotch fillet served with a potato, sage and bacon cake, garlic broccoli and baby spinach, topped with our house made onion rings **43**

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**

Duck fat roasted baby potatoes **7**