

## 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**

Split's creamy seafood chowder schooling with fish, mussels, prawn, scallop & potato.  
Served with garlic bread **26**

Pork and chive dumplings with pickled ginger, soy and sweet chilli sauce **24**

Crudo – raw fish with orange, citrus/herb dressing, fresh basil, pickled red onion **24**

Crispy salt and pepper calamari rings served on Vietnamese rice noodle salad  
with a chilli/lime dressing **26**

Mussel fritters with a mesclun salad, aioli and a side of chilli sauce **26**

Garlic butter prawns with thousand island dipping sauce, avocado, cherry tomato and cos **24**

Sliced lamb rump on a rocket, cherry tomato and mozzarella salad finished  
with balsamic glaze **26**

Tender lambs fry simmered in a sticky port jelly and onion sauce then served on  
sautéed potatoes with roasted field mushroom & crispy bacon **26**

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 **29**

### **Mains**

Chicken caesar salad with crispy bacon, parmesan, sliced free range egg, croutons, cos lettuce and a rich creamy caesar dressing **28**

BBQ glazed pork belly with pickled vegetable salad, hand cut fries and tomato/corn salsa **43**

Prosciutto wrapped chicken breast with roast beetroot, feta, beans, fresh basil and rocket finished with a herb dressing **42**

Beer battered fresh fish of the day served with shoestring fries, garden salad, tartare sauce, vinegar and lemon **39**

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

Braised beef cheek on crispy polenta, charred seasonal vegetables finished with a cherry tomato and herb pan sauce **44**

Prime scotch fillet served with a caramelised onion and potato cake, garlic seasonal vegetable, topped with our house made onion rings **45**

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**

**Vegetarian options available**