

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 **27**

Pork and chive dumpling soup with spring onion, baby spinach and noodles **24**

Crispy salt and pepper calamari rings served on fried rice, with gochujang sauce
and herb salad **27**

Mussel fritters with a mesclun salad, aioli and a side of chilli sauce **27**

Sliced lamb rump on a kumara rosti, rocket, feta and roast capsicum sauce **29**

Tender lambs fry simmered in a sticky port jelly and onion sauce then served on
sautéed potatoes with roasted field mushroom & crispy bacon **27**

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 **30**

Pork drumstick on celeriac and potato mash, honey glazed carrots, toasted walnut and cider gravy **41**

Herb and pistachio crusted chicken breast with pumpkin puree, roasted beetroot, watercress, crispy bacon and halloumi **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

Korean bbq braised beef cheek with hand cut fries, kimchi slaw, toasted sesame chimichurri **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**