

## **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** 

Crudo - raw fish with basil, caper berries, pickled red onion and herb dressing 25

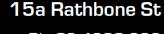
Aromatic duck spring rolls with a spiced hoisin, cashew and kaffir lime dipping sauce 25

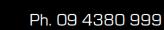
Crispy salt and pepper calamari rings served with herb salad and chilli / lime dressing **27** 

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

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 avocado, kumara crisps, and bound with a honey mustard dressing **29** 







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## Mains

Chicken Caesar salad with crispy bacon, parmesan, sliced free range egg, croutons, cos lettuce and a rich creamy caesar dressing 31

> Lamb rump served with baby carrots, pea and mint puree, feta, baby spinach and pine nuts 42

Pistachio crusted chicken breast with pumpkin puree, roasted beetroot, rocket, 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 your host for our 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 46

with a sauce choice of:

Port & red wine jus Blue cheese and bacon Mushroom Garlic butter

## **Sides**

Fries 8 Garden salad 8 Steamed broccoli with slivered almonds 8 Roast baby potatoes 8

Vegetarian options available