Entrée

Handsome Frog's Sourdough Garlic Baguette *DF, V Half 12 Whole 22
Napoletana sauce, house-made aioli, olive oil & balsamic.

Bruschetta
Caprese ~ fresh tomato, mozzarella, basil, olive oil & balsamic. V 24
Fumée ~ smoked fish & dill, capers, cucumber & pickled red onion.

Arancini with green goddess sauce & parmesan 18
Carne ~ Guanciale, mushroom & blue cheese
Vegetariana ~ Capsicum, spinach, pinenuts & cheese

Gamberi all'Arrabiata ~ Killer Prawns DF, *GF 26
Pan-seared in garlic, tomato & chilli, served with sliced HF's garlic baguette.

Crispy Salt & Pepper Calamari DF 27
Salad bed & green goddess sauce.

Split's Creamy Seafood Chowder 29
Fish, mussels, prawn, scallop & potato, served with sliced HF's garlic baguette.

Gnocchi V 28
Napoletana sauce, basil, & mozzarella.

Extras

French Fries & tomato sauce. V, DF 10
House-made Aioli DF, GF 2
Side Salad mix of slaw & mesclun, with capsicum & cherry tomatoes V, DF, GF 12
Seasonal Vegetables refer to your host for our daily veggies. V, *DF, *GF 12

Disclaimer:
Please let your waiter know of any allergies or dietary requirements.
While we do our best to accommodate your needs, we cannot guarantee that any item can be completely free of allergens.

V = Vegetarian DF = Dairy Free GF = Gluten Free * = Can be adapted

Mains

Caesar Salad *GF 25
Crispy bacon, parmesan, sliced free-range egg, croutons, cos lettuce & Caesar dressing. Add Chicken 6

BBQ Rubbed Chicken Salad *V, *DF, *GF 32
Chorizo, roast vegetables, pistachios, red onion, feta & mesclun with honey mustard dressing, topped with avocado & kumara crisps.

Lamb's Fry 31
Lamb's liver simmered in sticky port jelly & onion sauce, served on crispy potatoes with a field mushroom & crispy bacon.

Lamb Loin *GF 42
Served with Greek styled couscous salad with sliced almonds, finished with basil pesto.

Chicken Piccata *GF 38
Chicken breast in a lemon caper butter sauce served with orzo, capsicum & pinenuts.

Beer Battered Fish & Chips DF 38
Coleslaw, tartare sauce, vinegar & lemon.

Pan-fried Fish of the Day GF 44
Served on Nicoise style salad.

Prime Steer Scotch Fillet *GF 44
Served with potato gratin, house-made onion rings, & a **sauce choice of**:
Port & Red Wine Jus

Blue Cheese & Bacon

Garlic & Rosemary Butter Mushroom Sauce

split bar restaurant