



# Menu

## - BREADS -

### **Cheesy garlic pizza bread**

Served with tomato relish & onion jam

**\$11.0**

### **Bruschetta**

Sour dough topped with basil, tomato, caramelised onion, grilled with feta

**\$13.5**

### **Breads and dips**

Assortment of artisan breads served with house dips

**\$14.5**

## - ENTREES -

### **Salt 'n Pepper squid**

Squid marinated in butter milk served with sirachi mayo on house greens

**\$14.5**

### **Old fashioned shrimp cocktail**

Juicy fresh prawns served over greens with a house dressing

**\$14.0**

### **Soup of the day**

Chefs daily creation served with toasted sourdough

**\$11.5**

### **Chicken livers**

Pan fried with grain mustard, white wine, caramelised shallots on sourdough

**\$15.5**

### **Dumplings**

Chicken or vegetarian served with ponzu dipping sauces

**\$14.0**

### **Spicy beef thai salad**

Eye fillet marinated in Thai spices pan fried with shallots and house greens

**\$14.5**

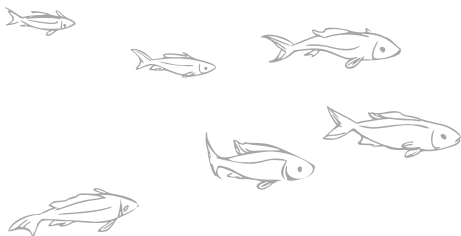
### **Seafood Chowder**

Assorted NZ seafood served in a creamy sauce with toasted sourdough

**\$14.5**

### **Crumbed Camembert**

Deep fried served with spicy plum sauce



## - MAIN COURSE -

### **Crispy pork belly**

Five spice dusted pork belly with dauphinoise potatoes, roast beetroot, chilli caramel sauce apple garnish

**\$29.5**

### **Green lipped mussels**

Sauteed with garlic, fennel, spiced tomato served with potato bread.

### **Beef Cheek**

Twice cooked cheek with roasted vege and red wine jus

**\$28.0**

### **Chicken roulade**

Roasted chicken, bacon wrapped with herb butter pressed potatoes, seasonal vege and pan jus

**\$28.0**

### **T bone**

300 grm bone served with handcut chips, onion rings, house greens salad

**\$31.0**

### **Surf 'n Turf**

300grm rump grilled with country style potatoes, garlic prawns, caramelised onion with bernaise sauce

**\$31.0**

### **Fish of the day**

Fresh market fish beer battered or panfried, crispy potato rosti and house greens

**\$POA**

## - VEGETARIAN -

### **Vege Stack**

Potato rosti base with eggplant, haloumi, portobello mushroom, capsicum stack served with basil pesto, drizzled with garlic oil

**\$24.0**

### **Gnocchi**

Chefs made served with a fresh seasonal vegetables and a tasty three cheese sauce

**\$25.5**

### **Risotto**

Arborio rice simmered infused garlic herb broth with seasonal vegetables

**\$24.0**

### **Cheese Board**

A selection of NZ cheeses, chefs own chutney's and artisan breads

**\$16.5**

### **Fries**

Side of fries

**\$5.0**