

BAR MEAL/STARTER



Please ask our friendly staff for G.F. and D.F. options

BURGERS

\$ 7.50

Garlic bread

\$ 11.50

Breads and dips
Olive oil & balsamic dip, homemade caramelised onion, lemon butter

\$ 8.00

French fries
with tomato sauce & aioli (GF, DF)

Or loaded with cheese & bacon

\$ 10.50

Onion rings
Served with sriracha mayonnaise (DF)

\$ 15.50

Crispy garlic chicken nibbles
With house slaw, house vinaigrette (DF)

\$ 18.50

Salt & pepper calamari
On house slaw, sweet chili mango dressing, homemade tartare sauce (DF)

\$ 17.00

Seasoned potato wedges
Served with cheese, bacon, sour cream & Thai sweet chili sauce

\$ 15.00

Mini beef burger
Sesame burger bun, mini beef patties, cheese, BBQ sauce, lettuce, tomato, gherkin, fries

\$ 14.90

Prawn twister
Served with tartare sauce, slaw (DF)

\$ 17.90

Fish sliders
Three mini slider bun with battered fish bates and house slaw

\$ 27.50

Snack platter (3 of each item)
Mini spring roll, mini curry vegetable samosa, salt & pepper calamari, prawn twister, fish bites, onion rings

\$ 20.50

Classic creamy seafood chowder
Schooling with fish, mussels, clams, shrimps, calamari, seasonal vegetable served with garlic bread

\$ 20.50

Mongolian Lamb Skewer
Grilled lamb skewer with Mongolian spicy served with buttered pita bread, rocket salad, pomegranate & honey dressing (GF, DF available)

\$ 20.50

Beer batter fish of the day
Beer battered or crumbed - fresh fish of the day, fresh locally grown garden salad, house made tartare sauce, lemon wedge, fries (GF, DF available)

\$ 30.50

Fresh NZ Green-Lipped mussel
In Thai sweet chili coconut sauce & coriander served with garlic bread (GF, DF available)

- Crispy crumbed chicken, spicy Cajun mayonnaise, crisp lettuce, tomato, guacamole

- House made prime beef patties, cheese, beetroot, fried egg, onion ring, tomato, crisp lettuce, bacon, BBQ sauce

- Slow cooked pork belly, honey seeded mustard, caramelised onion, tomato, sticky teriyaki sauce, crisp lettuce

All burgers use brioche bun and served with fries & tomato sauce

Caesar salad
Cos lettuce, crispy bacon, anchovy, Parmesan cheese, free range egg, croutons, rich creamy Caesar dressing (GF available)

Roast pumpkin salad
Served with toasted pumpkin seeds, crumbed feta, rocket, red onion and a tangy house balsamic vinaigrette dressing (GF, DF available)

Prawn salad
Grilled King prawn, lettuce, tomato, avocado, red onion, capsicum, cherry tomato, rocket, lettuce & honey mustard dressing (GF, DF)

Chicken
Chicken, bacon, mushroom, garlic in a creamy white wine and Parmesan sauce topped with shaved Parmesan cheese

Vegetarian
Mushroom, red onion, capsicum, garlic, tomato, rocket in a creamy basil pesto white wine sauce, topped with shaved Parmesan cheese

Beer batter fish of the day
Beer battered or crumbed - fresh fish of the day, fresh locally grown garden salad, house made tartare sauce, lemon wedge, fries (GF, DF available)

Fresh NZ Green-Lipped mussel
In Thai sweet chili coconut sauce & coriander served with garlic bread (GF, DF available)

Additional available - Grilled Chicken + \$7.00, Grilled Prawn + \$8.00, Avocado + \$4.00

Caesar salad

Roast pumpkin salad

Prawn salad

Chicken

Vegetarian

Beer batter fish of the day

Fresh NZ Green-Lipped mussel

Additional available - Grilled Chicken + \$7.00, Grilled Prawn + \$8.00, Avocado + \$4.00

Caesar salad

Roast pumpkin salad

Prawn salad

Chicken

Vegetarian

Beer batter fish of the day

FROM THE GRILL

Prime Scotch fillet 220g \$34.50

Cooked to your preference & served with locally grown garden salad, fries, red wine jus or mushroom sauce (GF, DF available)

NZ Lamb rump 230g \$32.50

Medium rare grilled lamb rump served with Tuscan roasted potato chunky and sauteed seasonal greens & rich Jus lie (GF, DF)

Lamb Shank \$30.90

Slow braised lamb shank in tomato and mint jus, garlic herb mashed potato, Dukka, broccoli, onion rings (GF)

Slow braised beef cheek \$31.50

In rich beef jus served garlic herb mashed potato, sauteed seasonal greens, crispy kumara chips (GF)

BBQ pork ribs \$27.90

Slow cooked in spicy smokey bbq sauce served with fries, slaw and a tangy house balsamic vinaigrette dressing

Pork belly \$32.90

Rubbed with Chinese five-spice slow roasted and served with garlic herb mashed potato, sauteed seasonal greens & pork Jus (GF)

Chicken Rollade \$30.50

Grilled and roasted chicken thigh rolled in free range streaky bacon stuffed with cranberry cream cheese and pistachio served with Tuscan roasted potato chunky and sauteed seasonal greens & cranberry Jus (GF)

Thai red curry - ToFu \$25.00, Chicken \$27.50, Mussel \$27.50, Prawn \$29.50

Medium spicy Thai red curry, bamboo shoot, pineapple, mushroom, coconut cream served with steamed Thai fragrant jasmine rice (GF, DF)

Steak cut fries \$ 6.00, Garden salad \$ 6.00, Sauteed seasonal greens \$ 8.00

Potato wedges with sweet chili sauce & sour cream \$ 9.50, Potato chunky \$6.00

Onion rings \$ 6.00, Garlic mashed potato \$ 6.00, Fried Eggs \$ 6.00

Ice cream sundae with chocolate sauce, berry compote, oreo crumbed

Cheese cake of the day served with vanilla ice cream

Sticky date pudding served caramel sauce and vanilla ice cream

Classic vanilla creme brulee served with orange sorbet

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