



## ENTRÉE

### **GARLIC BREAD \$12**

Baked ciabatta bread with garlic herb butter, served with honey balsamic reduction & olive oil.

### **SOUP OF THE DAY \$15 (GF)**

Soup daily prepared by our chef and served with a warm roll & butter.

### **SEAFOOD CHOWDER \$19.50**

Classic seafood chowder served with a warm roll & butter.

### **CRISPY CALAMARI \$22.50 (DF option available)**

Tasty Squid ring dusted in garlic herb flour served with lemon wedges & tartar sauce.

### **GREEN LIPS NZ MUSSEL \$29.50 (GF option available)**

Your choice between rich white wine reduction or spicy red curry sauce. Served with garlic bread

### **SCALLOPS \$33.50 (GF, DF options available)**

Marinated pan-seared scallops served with smoked pea puree, cauliflower couscous, caramelized pear & white wine blast

### **WHITEBAIT (SEASONALLY AVAILABLE) \$27.50 (GF, DF)**

Locally caught - Whitebait - Patties (100g) served with traditional mixed salad, fries & lemon wedges with tartare sauce on the side.

## MAINS FROM THE LAND

### **CHICKEN SUPREME \$32.50**

Chicken breast stuffed with bacon and spinach served with herb potatoes, baby vegetables & roast garlic sauce.

### **PORK BELLY \$32.50 (GF)**

Crispy pork belly served with kumara mash, buttered peas & pork jus.

### **SIRLOIN STEAK \$38.50 (GF, DF)**

Flame-grilled beef sirloin (250g) served with fries, garden salad & your choice of Garlic Butter / Mushroom sauce / peppercorn / jus

### **RIB EYE STEAK \$39 (GF, DF)**

Flame-grilled rib eye (250g) served with fries & garden salad.

### **SURF AND TURF \$42 (GF)**

Flame-grilled rib eye (250g) served with buttered vegetables, fries, grilled tiger prawn & creamy seafood sauce.

### **LAMB TWO WAYS \$46 (GF)**

Lamb rump marinated in Middle Eastern spiced yogurt  
Almond-crust lamb rack with mashed potatoes, baby vegetables, onion jam & rosemary jus.

## MAINS FROM THE SEA

### **SALMON \$32.50**

Pan-fried salmon fillet served with seasonal vegetables, onion rings, roasted potatoes & salsa verde.

### **CATCH OF THE DAY \$34 (GF)**

Fish of the day served with braised fennel, parsley potatoes, buttered vegetables, white wine sauce & crispy capers.

## SHARING PLATTERS FOR TWO

### **SEAFOOD \$65**

Tiger prawns in Asian sauces, crispy calamari, mussels, beer-battered fresh fish, and Garlic bread served with a garden salad.

### **MEAT \$59**

BBQ pork ribs, sweet & spicy chicken nibbles, marinated beef, Moroccan lamb, meat sausage, and Fries, served with a garden salad.

## VEGETARIAN AND VEGAN CORNER

### **EGGPLANT BOAT \$26 (GF, DF option available)**

Roasted eggplant stuffed with wild rice and kumara, braised lentils & marinated pesto vegetables topped with cheese.

### **VEGETARIAN STACK \$26 (GF, DF, Vegan option avail.)**

Pesto-marinated vegetables with homemade salsa, grilled tomatoes & couscous topped with halloumi.

## DESSERT

### **VEGAN CHOCOLATE MUD CAKE \$15 (DF)**

Mouth-watering muddy vegan chocolate cake served with mango coulis & sorbet.

### **CARAMELIZED APPLE CRUMBLE \$15**

Classic apple crumbles with vanilla ice cream & Chantilly cream.

### **PAVLOVA STACK \$15 (GF, DF)**

Mini pavlova with fresh fruit salad, whipped cream, berry sauce & vanilla ice cream.

### **BANANA SPLIT \$17 (GF)**

Classic American dessert consisting of banana, a variety of ice creams, berry sauce, chocolate sauce & whipped cream.

### **TRIO OF ICE CREAM \$15 (GF)**

Assorted flavoured ice cream topped with whipped cream.

## SIDES TO ORDER

<b>KUMARA FRIES (DF)</b>	\$8.50
<b>ROASTED GOURMET POTATOES</b>	\$9.50
<b>GARDEN SALAD (GF)</b>	\$11.50
<b>SEASONAL BUTTERED VEGETABLES (GF)</b>	\$14.50
<b>FRIES (DF)</b>	\$8.50