

Hazel

STARTERS

Freshly baked bread roll with butter	\$2.50
Herb crusted garlic bread (for two)	\$6.50
Basil & rocket bruschetta, vine ripened tomato & goat's feta	\$7.50

ENTRÉES

Grilled chicken tenderloin skewers, crisp salad, fresh basil, mint & satay paste	\$9.80
Deep fried calamari & chili mustard dipping	\$9.80
Spicy fish cake, sweet ginger, radish & apple salad	\$11.00
Warm salad of roasted pumpkin, green bean, beetroot & feta (V)	\$11.00
Parma ham & prawn dumpling with coriander, sambal jam broth	\$13.50
Salmon gravlax, avocado tomato salsa & wasabi mayonnaise	\$13.50
Marinated buffalo mozzarella, spiced pears, avocado & rocket salad (V)	\$12.00
Marinated Angus beef, smoked balsamic red onion & micro salad	\$14.00
Seafood Platter (for two to share)	\$20.50

VEGETARIANS

Cannelloni filled with mozzarella, courgette, mushroom, capsicum, wilted spinach & tomato fondue	\$23.00
Roasted pumpkin & goat's feta, spinach risotto & shaved parmesan	\$23.00
Baked corn & semi-dried tomato fritter, roasted Jerusalem artichokes & basil pesto	\$24.00

MAINS

Char-grilled Sirloin steak with garlic gourmet potatoes, green salad & béarnaise sauce	\$25.50
Prime pork fillet with smoked nectarine, champagne ham stuffing, blackberry sauce, orange kumara gratin & wilted spinach	\$26.00
Free-range chicken breast, braised savoy cabbage, ratatouille & champagne mushroom	\$26.50
Seared salmon fillet with crusted potato, crisp bacon, green bean salad & anchovy pine nut vinaigrette	\$26.00
Braised lamb shank, parsnip & potato mash & provencal vegetable stew	\$26.00
Daily market fillet of fish on zucchini fritter, roasted Jerusalem artichokes, tempura onion ring & spicy tomato liquor	\$27.00
Wild venison casserole with garlic coconut rice & beetroot, pumpkin salad	\$27.00
Prime Angus beef fillet with potato rosti, spinach, red pepper jam & zucchini crisps & beef jus	\$29.50

*Prices and availability subject to change without notice
Up to date as of 12/10/2011

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SIDES

House green salad	\$5.00
French fries & aioli	\$6.00
Chef's vegetables	\$6.50
Wilted garlic spinach	\$7.00
Steamed green beans & béarnaise sauce	\$7.00
Sautéed gourmet potatoes	\$6.50
Poached bok choy & sesame dressing	\$6.50

DESSERTS

Blackberry & apple crumble with ice cream & Chantilly cream	\$12.50
Caramelised banana tartlet with vanilla ice cream & butterscotch sauce	\$12.50
Dark chocolate mousse torte with blackcurrant jelly & rich chocolate ice cream	\$13.50
White chocolate crème brulee with almond shortbread & ice cream	\$13.00
Raspberry mousse, white chocolate raspberry coulis ice cream & raspberry jam doughnuts	\$13.50
Passionfruit pannacotta with citrus curd & mango sorbet	\$12.50
Selection of ice cream & sorbet on praline & raspberry caramel	\$12.00
Selection of cheese platter with fresh fruit & muscatels	\$20.00

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