

Garlic Bread freshly toasted and generously brushed with garlic butter	7
Greek Meze toasted pita bread served with a trio of hummus, tzatziki and olive tapenade	medium 11.5 large 15.5
Soup of the Day served with warm bread and butter	12
Creamy Seafood Chowder a generous selection of seafood served with bread and butter	13.8
Salt Platter** Antipasto style platter with a selection of continental meats, New Zealand cheeses and pickles served with warm breads and crackers	medium 19.8 large 25.5
Grilled Skewers* your choice of chicken or prawns marinated in teriyaki and garlic sitting on steamed jasmine rice with Asian slaw	14.5
Thai Salmon Cakes with a lime wasabi mayonnaise and micro herb garnish	14.5
Homemade Chicken Pate** served with red currant jelly, warm ciabatta and gherkins	13



Chicken Caesar Salad** grilled chicken, anchovies and crispy bacon with lettuce tossed in Caesar dressing finished with golden croutons and a warm poached egg	24
Honey & Ginger Roasted Pumpkin Salad* tossed with toasted seeds, mesculin and feta cheese	22.5
Fresh Fish of the Day Chefs choice daily	POA
Pasta of the Day Chefs choice daily	POA
Tiger Prawns tossed through fresh linguine pasta with chilli, garlic and lemon	24.8
Risotto* with a selection of mushrooms & fresh thyme finished with baby spinach and freshly shaved parmesan cheese	21 chicken 25
Beer Battered Blue Cod served with golden fries, crisp salad and homemade tartare sauce	27.5
Bangers & Mash venison sausage served on creamy horseradish mash with a rich onion gravy	23.5

... THE FOLLOWING MEALS ARE ACCOMPANIED BY MARKET FRESH VEGETABLES ...

Honey Mustard Glazed Lamb Rump* on kumara ginger mash with roasted red onions and rosemary jus	30.5
Confit Duck Leg* on golden herb roasted potatoes with a braised red cabbage & bacon medley and red currant jus	27.5
Lemon & Thyme Chicken Supreme* stuffed with brie, rubbed with garlic butter and served on a saffron and lemon risotto	27.5
Prime Fillet or Rib Eye Steak* served on creamy potato gratin, with Portobello mushrooms, and roasted vine tomato and a rich jus	rib eye 30 beef fillet 32
- add surf to your turf with fresh garlic king prawns	add 4
Shepherd's Pie slow cooked braised lamb with golden cheddar mash topping	24.5

SIDES

Fries 6.5	Side Salad 6.5	Vegetables of the Day 7
* Gluten Free ** Can be made Gluten Free		
add \$1 For Gluten Free Bread		