

Main Course

Catch of the Day – please refer to black board \$ market price

Seafood Platter – smoked salmon, natural oyster, mussels, cold shrimp, \$38.50
grilled fish, garlic king prawns and deep fried crumbed calamari

Chicken Roulade – baked chicken breast with dark plum, camembert cheese, \$30.50
served with a bacon & onion potato gratin and salad

Pork Belly –free range pork belly roasted with crackling, served with a \$30.50
bacon & onion potato gratin and rocket salad

Lamb Rack – Hawkes Bay natural lamb rack, served with bacon & onion potato \$32.50
gratin and rocket salad

Lamb Shanks – braised lamb shanks served with kumara mash, \$30.50
seasonal vegetables and mint gravy

Venison – Denver leg venison grilled medium rare, served with kumara mash, \$32.50
Seasonal vegetable and green peppercorn jus

Vegetarian Parcel – kumara, pinenuts, onion, and cheese wrapped in filo pastry, \$29.50
Served with grilled mushroom, and a tomato, basil and garlic sauce

Pasta of the day – please refer to black board

Side orders

Mix Salad – Seasonal Vegetables – Steak Fries \$6.00