

HOPE BROS

Entrees

Garlic Bread	8.00
Selection of Lightly Toasted Breads served extra virgin olive oil, & our very own Hope Bros pesto.	8.00
Green Lipped Mussels cooked in garlic & white wine sauce served with garlic bread.	10.00
One Dozen Prawns pan-fried with garlic, served on a fresh green leaf garden salad.	10.00
Creamy Seafood Chowder topped with steamed green lip mussels	12.00

Mains

Chicken & Orange Salad tender pieces of chicken cooked in orange & chilli sauce with white wine, served on a fresh garden salad with orange pieces.	17.50
Roast Pumpkin & Kumara Filo with rosemary, spinach & feta, served on a fresh garden salad.	18.00
Hope Bros Catch fresh market fish topped with capers, clarified butter & lemon sauce, served on a new potato, green bean & cherry tomato salad.	18.00
Braised Pork Belly with a pickled ginger, grilled pear & pineapple salsa, rested on a creamy golden kumara mash.	19.00
Lamb Shank cooked in a red wine gravy, served on a creamy garlic potato mash with a side of baby carrots.	20.00
250gram Grilled Sirloin cooked to your liking served with homemade chunky chips & a fried egg with a red onion jus.	21.00
OR served with roasted potatoes, seasonal vegetables & mushroom gravy.	21.00

Desserts

Banana Passionfruit Vacherin creamy banana mixed in a meringue nest topped with passionfruit pulp.	12.00
Lemon Tart served with caramelized lemons & fresh chantilly cream.	12.00
Dark Chocolate Brulee served with berry compote & fresh chantilly cream.	12.00

Pavlicious Sundae delicious pieces of pavlova and dark chocolate mixed with berry coulis and cream.

12.00