



Dinner Menu Winter 2015

Starters and Light Meals

Flatbreads

Served topped with garlic butter and aged cheddar

OR Basil pesto and parmesan cheese 9.9

Bread Platter

Today's breads served warm and toasty accompanied with Basil pesto and Hummus 15.9

Jagz Seafood Chowder

Premium seafood in a thick hot and creamy soup served with garlic toast

Reg 17.9 Lg 21.9

Soup of the Day

Today's chefs' creation served hot with garlic toast 14.9 (V)

Applefields Platter To Share

House made Terrine, sliced meats, chutney, marinated vegetables, cheeses, cut breads and crackers 44.0

Pork and Chicken Terrine

Layered pork and chicken wrapped in bacon sliced and served with crispy croutons and vanilla apple puree 19.9

Sticky Prawn Stir Fry

Prawns marinated in soy, chilli, garlic and ginger tossed with Udon noodles and fresh winter veges 19.9

Chicken and Bacon Salad

Crispy panko crumbed chicken strips and bacon on a tossed fresh salad with brie, house aioli and finished with sweet corn salsa 26.9

Roast Vege Pasta

Roast winter veges tossed with spinach in light tomato sauce 19.9

OR add chicken 24.9

Smoked Salmon Pasta

Smoked salmon folded through penne pasta with capers and spinach in a creamy white wine sauce 22.9



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Main Course

Southern Blue Cod

Pan fried served on crushed potatoes with wilted winter greens, light citrus and herb cream and fresh lemon 33.9 GF

250g Rib Eye Steak

Cooked to your liking served on a potato rosti and roast vegetable stack finished with beetroot puree, green beans and red wine jus 33.9 GF

OR Add Prawns 38.9

Beef and Ale Hot Pot

Tender beef and winter vegetables in a rich gravy served with crusty bread and Kumara mash 28.9

Slow Roasted Pork Belly

Served on kumara mash and braised red cabbage and winter greens finished with a vanilla apple puree and a rich pan jus 32.9 GF

Dukkah Crusted Salmon

On warm winter vegetables and Israeli cous cous, drizzled with lemon oil 34.9

Pesto and Parmesan Crusted Lamb Backstrap

Served on gourmet potato roast vege and rosemary hash finished with and red wine jus 31.9 (GF on request)

Cajun Chicken Burger

Marinated chicken strips pan fried in a toasted bun with sweetcorn salsa and winter salad and served with potato wedges 28.9

Chef's Choice

From the butchers block and accompaniments from the chef

Sides

Beer Battered Fries with Aioli and Tomato sauce 7.0

Bowl of winter Vegetables tossed with garlic butter 7.0

Fresh Winter Salad with house dressing 7.0