

# STARTER

**TOASTED GARLIC & HERB BREAD** \$7.50

**BREAD AND DIPS** \$11.50  
Selection of fresh bread and Mediterranean dips

**MIXED OLIVES** \$8.50  
Marinated olive in extra virgin olive oil and herbs

**SOUP OF THE DAY** \$11.50  
Served with fresh bread

**SEAFOOD CHOWDER** \$15.50  
Market fresh fish, mussels, squid, salmon served with bread

**STEAMED GREEN LIPPED MUSSELS** \$16.50  
New Zealand green lipped mussels in Thai curry spices, coconut cream, coriander, served with fresh bread

**SOY CHICKEN SALAD** \$14.50  
Thinly sliced soy poached chicken breast, crispy noodles, cucumber, avocado, capsicums and salad leaves

**SEARED TUNA SALAD** \$17.50  
Marinated loin of tuna, rocket, daikon, radish & mango salad with ginger and lime dressing

**SALT AND PEPPER CRISPY SQUID** \$14.50  
Served with sweet chilli, green salad and lemon wage

**PRAWNS AND DUCK SALAD** \$17.50  
Tiger prawns, duck meat, capsicum, green beans, chilli dressing

**GARLIC LOVER'S SCALLOPS** \$17.50  
New Zealand scallops pan-fried in garlic and herb butter with salad leaves

**APPLE BACON GOAT CHEESE SALAD** \$13.50  
Goat cheese, crispy bacon, apple, salad green with apple cider honey mustard vinaigrette

**PACIFIC OYSTERS – NATURAL** 6 for \$14.50 12 for \$27.00  
With mixed balsamic vinegar sauce

**OYSTERS KILPATRICK** 6 FOR \$17.00 12 FOR \$32.00  
Pacific oyster, bacon, grated cheese.

**PACIFIC TEMPURA OYSTERS** 6 for \$16.50 12 for \$29.00  
Pacific oysters coated in a Monteith's Golden Lager beer batter

**Y NOT ANTIPASTO** (*Great for sharing*) \$28.50  
A selection of crispy squid, spring rolls, salami, smoked salmon, grilled chicken, olives, artichokes, humus, cheese, pickles and Turkish bread

## **MAIN COURSE**

### **MEATS – POULTRY**

**BAKED CHICKEN BREAST**                      **\$28.50**

Succulent breast of chicken stuffed mushrooms, capsicums, spinach, cheese & sundried tomatoes, with herbs crust & served with kumara mash, a chunky mushroom sauce

**LAMB SHANKS**                                      **\$28.50**

Tender lamb shanks slow cooked with tomato, carrots, rosemary and thyme served with garlic mash

**MOROCCAN LAMB CUTLETS**                      **\$29.50**

Char-grilled lamb cutlets marinated in Moroccan spices served with garlic & olives mash and rocket leaves finish with red wine jus

**DUCK BREAST**                                      **\$34.50**

Cured Duck breast, duck rilette, kumara mash, hoisin duck gravy

**EYE FILLET**                                      **\$33.50**

Premium beef eye fillet steak marinated in rosemary garlic pepper served with roasted vegetables, garlic potato mash, red wine jus and béarnaise sauce

**SCOTCH FILLET**                                      **\$31.50**

Premium beef scotch fillet steak seasoned with garlic & pepper, roasted vegetables, garlic mash, red wine jus and béarnaise sauce

**CRISP PORK BELLY**                                      **\$27.50**

Roasted pork belly served with potato mash, grilled tiger prawn, rocket leaves finished with mint chorizo and apple sauce

**OSTRICH FILLET**                                      **\$35.50**

Prime ostrich fillet, grilled served on a bed of green beans with roasted vegetables and finished with a beef jus

**VENISON**    **\$34.50**

Prime venison fillet seared and served with sautéed potatoes, layered of roasted capsicums, eggplant feta and finish with red wine jus

### **SEAFOOD**

**Y NOT SPECIAL FISH OF THE DAY**

**Hapuka**    **\$27.50**

**Snapper**    **\$28.50**

**NZ Yellow Fin Tuna**    **\$30.50**

Pan-fried, served with potato mash, green beans, roasted vine tomato and lemon capper sauce

***TIGER PRAWNS CUTLET \$28.50***

Tiger prawns cutlet pan-fried in garlic, chilli & coriander butter, served with saffron rice and green salad

***TRADITIONAL FISH AND CHIPS \$25.50***

Market fresh Tarakihi fillets coated in a Monteith's Golden Lager beer batter, served with chunky fries, tartare sauce and Greek salad

***SEARED SALMON \$29.50***

Char grilled Southern Island salmon fillet served with sautéed baby potato, French green beans, kalamata olives, extra virgin olive oil and lemon capper sauce

***THE ULTIMATE SEAFOOD BOUILLABAISSE \$31.50***

A traditional bouillabaisse featuring prawns, mussels, squids, scallops, salmon and Market fresh fish in a luxuriously rich tomato saffron sauce served with fresh bread

***Y NOT SEAFOOD PLATER \$55.00***

Fresh oysters, smoked salmon, garlic butter prawns and scallops, steamed mussels, crispy squid, grilled snapper, and seared tuna served with fresh bread and selection of Mediterranean dips

***Y NOT SEAFOOD PLATER WITH HALF CRAYFISH \$75.00***

Half crayfish, fresh oysters, garlic prawns, smoked salmon, scallops, steamed mussels, squid, grilled fish, seared tuna served with fresh bread and selection of Mediterranean dips

***WHOLE CRAYFISH \$49.50***

Fresh market whole crayfish cooked as you like: Mornay, Steamed, Grilled, Roasted served with potato mash and green salad

***PASTA - SALAD AND VEGETARIAN***

***MEDITERRANEAN PASTA \$25.50***

Chicken breast, bacon, artichokes, kalamata olives, semi-sundried tomato & spinach in garlic creamy sauce and topped with parmesan

***PRAWNS AND SCALLOPS FUTTUCINNE \$26.50***

Tiger prawns and New Zealand Scallops in garlic ginger and lemon grass creamy sauce, topped with shaved parmesan cheese

***VEGETERIAN FETTUCINI \$22.50***

Fettuccini tossed with wilted spinach, mushrooms, kalamata olive, sun-dried tomato, artichoke in creamy sauce and topped with shaved parmesan cheese

***SEAFOOD LINGUINI \$25.50***

Prawns, Scallops, mixed seafood cooked in herbs tomato sauce topped with parmesan cheese

***PRAWNS LINGUINI \$23.50***

Linguini with black tiger prawns cutlet, tossed in garlic butter, coriander, baby spinach, shaved parmesan cheese

**CHICKEN LASAGNA**            **\$25.50**

Layered pasta, chicken breast, roasted pumpkin, spinach and feta with tomato salsa and salad topped with shaved parmesan

**ROASTED PUMKIN AND FETA SALAD**            **\$22.50**

Honey roasted buttercup pumpkins, green beans, capsicums, feta cheese, tomatoes, green salad, olives dressing top with mango chutney

**SPINACH FILO**            **\$22.50**

Spinach, capsicum, mushrooms, feta cheese, pine-nuts wrapped in filo pasty, served with mesclun salad and tomato relish

**CHICKEN SALAD**            **\$25.50**

Marinated coriander tender chicken served on sesame noodles, Asian style vegetables, roasted peanuts and soy chilli dressing.

**CEASAR SALAD**            **\$22.50**

Garlic croutons, crispy bacon, Spanish anchovies, baby cos, shaved parmesan and fresh poached egg

**SMOKED CHICKEN CEASAR SALAD**            **\$24.50**

Smoked chicken breast, garlic croutons, crispy bacon, baby cos, Spanish anchovies, shaved parmesan and fresh poached egg

## **SIDE DISHES**

<i>Rocket salad and parmesan cheese</i>	<b>\$7.00</b>
<i>Roasted vegetables</i>	<b>\$7.00</b>
<i>Greek salad</i>	<b>\$7.50</b>
<i>Mixed salads</i>	<b>\$7.50</b>
<i>Chunky fries with garlic mayo</i>	<b>\$7.00</b>
<i>Mash potatoes</i>	<b>\$6.50</b>
<i>Turkish Breads</i>	<b>\$6.50</b>

**All prices GST included**