

DINNER MAINS

Available after 5.30pm (* Gluten free option available)

CHICKEN BREAST \$28.50

Roulade of chicken filled with sundried tomato, feta cheese and baby spinach, Bacon wrapped and served upon the Chef's risotto and finished with a Parkvale mushroom and port jus.

300grm SCOTCH FILLET \$32.00

Your choice of either bacon wrapped or peppered scotch fillet, served upon the chefs potato, with seasonal vegetables, red wine jus lie and finished with romesco.

THE MONK \$29.00

Lightly seasoned monk fish, pan seared with scallops and NZ green lipped mussels; served upon the chefs risotto and finished with a lite curried coconut cream reduction and lime hollandaise.

SOUVLAKI OF CHICKEN \$25.00

Skewers of boneless chicken, infused with spinach, garlic, cardamom and coriander. Oven baked and served upon a bed of lightly spiced cous cous. Finished with zatziki.

MARLBORO SALMON \$27.50

Pave of salmon, pan fried and served upon a citrus risotto, with wilted baby spinach and finished with caper butter and cilantro.

BIG GAME \$23.50

Locally sourced venison sausages served upon horseradish mash with minted peas, red cabbage and finished with chianti jus.

BLUE COD* \$24.50

Cujons of blue cod with a crisp steinlager batter. Served with fries and cress salad. Finished with Ra's tartare sauce.

TRUE MEXICAN FAJITA BURRITO \$24.50

Your choice of rare grilled marinated beef or tender sinaloan chicken, with rajhas, pico de galo, salad and salsa wrapped in a flour tortilla and finished with ranchero sauce, sour cream and guacamole.

VEGETARIAN ENCHILADAS \$23.50

Lightly spiced vegetables with rajhas, peppers and cheese. Wrapped in a fresh flour tortilla, then oven baked. Finished with ranchero, sour cream and guacamole.