

Starters

Fresh soup of the day with homemade bread	\$12.50
Southland famous seafood chowder with homemade bread	\$14.50
House baked breads and spreads (enough for 1-2)	\$14.00
House baked bread with garlic butter	\$ 8.50

Entrees

Shredded duck spring rolls with salad greens and a sweet peking dipping sauce	\$15.50
Calamari stuffed with prawn and bacon risotto, served on roasted peppers with citrus herb butter (gf)	\$16.00
Tomato and brie tart in filo pastry with capsicum couli and fried carrot shards (v)	\$12.50
Mediterranean medley of sundried tomato, olives, red onion, spinach and capsicum finished with a balsamic drizzle and parmesan cheese served on grilled ciabatta (v) (gf on request)	\$14.00
Grilled salmon darne on citrus noodles with dill cream fraiche and fried capers	\$16.00
Lemon salted tempura scallops with salad greens and sweet mango aioli	\$17.00
Tempura battered sweetbreads on spiced plum sauce with mint and walnut pesto	\$14.00
Grilled chicken tenders served with spiced rice and peanut satay sauce (gf)	\$16.50

Salads

Crispy chicken salad with almonds, sundried tomatoes, brie, crunchy sprouts and honey mustard dressing (gf)	\$24.00
Stewart Island salmon salad on grilled foccacia bread with mesclun, red onions, parmesan and capers drizzled with balsamic and olive oil dressing (gf on request)	\$24.00
Warm maple roasted kumara with crispy bacon, pine nuts, spinach, feta, cherry tomatoes finished with honey mustard dressing (gf) (v on request)	\$23.00
Crumbed brie tossed in a salad of mesclun, tomato, cucumber, red onion, and sprouts with a spiced plum aioli	\$21.50

Mains

Roast of the day with cauliflower, roast potato & pumpkin, green beans and carrots (gf on request)	\$22.50
---	---------

Southern blue cod coated in beer batter with green leaf salad, fries, tartare sauce and lemon	\$28.50
Apricot and pistachio stuffed pork fillet on a potato and kumara stack, spinach, cherry tomatoes, crumbed mushrooms and orange butter sauce	\$27.00
Molly's legacy sizzler ribeye topped with onions, mushrooms, tomato and Swiss cheese served on a HOT plate with side salad and fries (gf)	\$32.50
Salmon penne pasta with asparagus, red onion, capsicums in creamy vodka sauce garnished with parmesan and fried capers	\$22.00
Chicken breast stuffed with spinach, feta and sundried tomato, wrapped in served on a crispy polenta cake, with cherry tomatoes, asparagus, baby carrots and garlic cream reduction	\$26.50 bacon
Trio of gourmet sausages on creamy mash with brown onion jus, minted peas and game chips	\$19.50
Hereford beef fillet on a potato and kumara bake with glazed baby onions, cherry tomatoes, rosemary port jus, spinach and portobello mushrooms (gf)	\$42.00
Citrus braised beef cheeks on basil pesto mash with sweet and sour red cabbage and rosemary dumplings	\$23.50
Peppered venison on kumara and potato stack with savoury cabbage and crumbed mushrooms finished with raspberry balsamic sauce and asparagus spears	\$37.50
Mango chicken curry with spiced yellow rice, natural yoghurt and naan bread	\$24.00
Baked salmon fillet on herbed gourmet potatoes with buttered asparagus, grilled prawns and orange hollandaise	\$28.50
Hereford ribeye 250g steak, grilled to your liking accompanied by fried macadamia butter cubes, seasonal salad, BBQ bourbon sauce and lime salted onion rings	\$29.50
Baked lamb rump on mapled kumara crush, with cherry tomatoes, battered sweetbreads, rosemary jus and minted yoghurt drizzle	\$36.50

Sides

Fried eggs (2)	\$5.50
Beer battered fries and garlic aioli	\$5.50
Button mushrooms with garlic butter	\$5.50
Steamed vegetable medley	\$5.50
Garden green salad	\$5.50

Desserts

Amaretto brulee with almond and lemon biscotti and vanilla cream	\$13.00
Banana maple and walnut self-saucing pudding with vanilla ice cream, whipped cream and sugared walnuts	\$13.00
Apple and mascarpone filo parcels dusted with cinnamon sugar served with Canterbury cream ice cream and berry compote	\$13.00
Apple and rhubarb crumble with vanilla anglaise and ice cream	\$13.00
Pecan pie with whipped cream, espresso anglaise and chocolate sauce	\$13.00
Chocolate and cherry torte, with Canterbury cream ice cream, Chocolate sauce, berry compote and honey pistachio toffee	\$13.00
Selection of three cheeses with dried fruits and nuts, our apricot chutney and crackers (gf on request)	\$25.00

Selection of tea & coffee available

Liqueur Coffees

Irish coffee (irish whiskey)	
Affogato al café(espresso coffee over ice cream)	
Bailey's coffee (baileys)	
Cafe royale (brandy)	
Calypso coffee (kahlua)	
Seville coffee (cointreau)	
Caribbean coffee (rum)	
Highland coffee (drambuie)	
Russian coffee (vodka)	All \$12.50

Certain dishes can be modified to meet dietary requirements, please ask