

Entrees:

Garlic Pizza Bread (V) \$9

Straight from the pizza oven, baked in garlic and olive oil

Garlic Herb Sautéed Mushrooms (V CGF) \$12

Topped with parmesan, served with toasted ciabatta

Crispy Spiced Squid (GF) \$17

Vietnamese salad

Seafood Chowder (CGF) \$16

In a creamy chunky broth, mixed with succulent New Zealand seafood, served with toasted ciabatta.

Citrus & Chilli Marinated Prawn Cocktail (GF) \$15

With grilled lemon and lemon and lime sorbet

Southern style Fried Chicken Bites \$14

With Greenie

Salads:

Curried Cauliflower and Mango Salad (V GF) \$15 (add beef strips \$6)

Mixed with garden greens, cashews in a coconut yoghurt dressing

Asparagus, Fennel, Walnut & Orange salad \$15 (VG GF) (add chicken \$6)

Mixed with garden green in a lemon and Dijon mustard dressing

Thai Beef Salad (GF) \$16

Tender strips of pan seared beef tossed in fresh local garden greens and dressed with Vietnamese dressing and vermicelli

To Share:

Taco Platter (GF) \$45

Choose either Chicken or Fish, then enjoy a range of dips & Salads

Mains:

Fish & Chips \$21

Served on fries alongside a crisp green salad and house tartar sauce. Prepared Tempura battered

150g Scotch Fillet \$20

Served with a garden salad, a fried egg and fries

Braised Marino Lamb Shank (GF) \$29.90

Braised in pan juices with buttermilk and chive mash and Lamb jus

Middle Eastern Shish Kebabs, Chicken \$20 Lamb \$22 Vegetable (GF) \$16

Grilled marinated skewers on a bed of pilaf rice and Mediterranean veges

300g Scotch Fillet \$32.90

300g scotch fillet served with potato gratin & roast veges OR chunky fries & fresh salad and port wine jus

Pork Belly (GF) \$29.90

Twice cooked Pork Belly with layonnaise, beetroot puree, kimchi slaw, apple and golden sauce

Chicken Roulade (GF) \$29

Stuffed with mushroom, pistachio and parmesan duxelle, Duck fat potatoes, seasonal greens and peppery mustard cream sauce

Moroccan Vegetable Tagine (GF VG) \$17

A blend of vegetables and chickpeas marinated in harissa, cooked slow in a vegetable broth, served with couscous

Surf N' Turf (GF) \$35.90 Scotch Fillet steak, with gratin, seasonal vegetables and prawns in wine and cream sauce

SIDES:

Fries & Aioli – \$8.50

Garden Salad – \$6.50

Herb roasted Baby Potatoes – \$7.50

Wedges & Sour Cream – \$13.50

Burgers:

GRILLED VENISON BURGER \$19.90

Award Winning Burger

High country premium venison patty served in a toasted bun with waxed cheddar, salad, caramelized onions, aioli & plums sauce. Served with crispy fries.

NEW ZEALAND BURGER \$19.90

Premium South Island Angus beef patty with a fried free range egg, cheese, lettuce, tomato, cucumber, beetroot, tomato sauce and aioli. Served with crispy fries.

The Sloppy Joe \$19.90

Spicy southern style chicken burger with lettuce, onion, tomato , greenie and kimchi mayo. Served with crispy fries

VEGETARIAN BURGER (V) \$19.90

Falafel, mushroom, lettuce, tomato, red onion & smoked chiptole sauce. Served with crispy fries. (V)

Pizza:

Margarita (V) \$18

Classic tomato, cheese and basil pesto

Bacon & Blue Cheese \$22

Red onion, button mushroom, bacon, blue cheese and mozzarella.

Chicken and Camembert \$22.50

Chicken, onion, camembert and smoked paprika and mozzarella

Greek Affair (V) \$21.50

Roasted capsicum, olives, onion, sun-dried tomato, toasted pumpkin seeds, feta and mozzarella topped with a basil pesto sauce and garlic yogurt

Kiwi Traditional \$22.50

Bacon, pineapple, Spanish onion, tomato and mozzarella.

Meat Lovers with BBQ Sauce \$22.50

Bacon, salami, sausage, meat balls, red onion and jalapeno chilli's topped with BBQ sauce

Allergies – Please inform your server of any allergies

V – Vegetarian/ VG – Vegan/ GF –Gluten Free/ CGF – Can be Gluten Free