

# dinner

## Entree

### Goats Cheese Beignets 18.00

Crispy battered goats cheese fritters with thyme honey caramel.

### Beef & Mushroom Pappardelle 18.00

### Main 28.50

Beef cheek slow-cooked with mushrooms, red wine and garlic served with pappardelle and gremolata.

### Roasted Baby Beets 24.00

### Main 38.00

With feta whip, salad greens and toasted walnuts.

### Seafood Chowder 15.00

### Main 22.00

The house specialty - a rich creamy seafood chowder served with toasted ciabatta.

## Shares

### Garlic Ciabatta 15.50

### Bread n Dips 15.50

### Honey Baked Brie 24.50

Honey & thyme baked brie with plum & crostini.

### Loaded Hummus Platter 24.50

Hummus with feta, tomato, fresh herbs and olives, served with warm pita.

Add lamb kofta 8.00

Add herb falafel 7.00

### Southern Fried Chicken 22.50

Buttermilk marinated chicken tenderloins in a spicy coating with chipotle mayo.

## Desserts

### Earl Grey Panna Cotta 15.00

With lavender citrus shortbread.

### Cheesecake 15.00

Chef's whimsy

### Cheeseboard - per cheese 15.00

Chef's choice of cheeses with crackers, walnuts, seasonal fruit and honey.

## Main Course

### Angus Sirloin 38.00

Cooked to your liking. Served on potato gratin with horopito jus and seasonal vegetables.

### Pork Schnitzel Single 28.50

### Double 38.00

Crispy fried crumbed pork loin with an apple slaw, creamy mashed potato and a mustard lemon butter.

### Chang Mai Noodles 32.50

Spicy coconut broth on noodles with Asian vegetables with your choice of tofu, chicken or pan fried fish.

### Fish of the Day POA

Your wait person will advise you of today's catch.

### Sri Lankan Chicken Curry 29.50

A whole chicken leg bruised in a spicy coconut sauce served with basmati rice and Riata.

### Slow-cooked Lamb Shoulder 39.50

Slow-cooked with rosemary and garlic served with mashed potato and red wine jus.

### Chicken Supreme 35.00

Crispy skin roasted breast with chorizo mash and chicken and herb reduction.

## Sides

Straight Cut Fries 8.00

Curly Fries 9.00

Salad 7.00

Seasonal Vegetables 12.00

### Classic Crème Brulee 15.00

Creamy vanilla custard, crunchy caramel topping.

### Crepes Suzette 15.00

Crepes in a Grand Marnier and orange sauce with vanilla bean ice cream.

### Sticky Date Pudding 15.00

Toffee sauce and vanilla bean ice cream.

All (gf) are gluten free by ingredient. If you are CELIAC please let your server know.