

Dinner

ENTREE

Seared Salmon (gf) \$24.50
with roasted kumara, rocket and a citrus dressing.

Herb and Parmesan Gnocchi \$24.50
Sauté and tossed through a rich roasted tomato and capsicum sauce.

Steamed Chilli Mussels (gf)
Small \$24.50 or Large \$29.50
Mussels steamed in a creamy chili broth with toasted ciabatta to mop up the juices.

Goats Cheese Beignet \$18.00
Crispy battered goats cheese fritters with thyme honey caramel.

SHARES

Bread n Dips \$15.50

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 falafels \$0.00

Southern Fried Chicken (gf) \$24.50
Buttermilk marinated chicken tenderloins in a spicy coating with chipotle mayo.

MAIN COURSE

Angus Sirloin (gf) \$38.00
Cooked to your liking. Served with roasted duck fat potatoes and red wine jus.

Pork Schnitzel \$38.00
Crispy fried crumbed pork loin with an apple slaw, creamy mashed potato and a mustard lemon butter.

Fish of the Day POA
Your wait person will advise you of today's catch.

Duck Confit (gf) \$38.00
Tender slow-cooked Duck leg with rocket, lentils and a preserved lemon labneh.

Horopito Lamb Loin (gf)
Small \$24.00 Large \$38.00
Cooked medium rare on a roasted beetroot and feta salad with a balsamic reduction

Beer Battered Fish \$32.00
Fresh fish in a crispy batter with salad greens, fries and tartare sauce.

SIDES

Fries (straight) \$8.00
Fries (curly) \$9.00
Garden salad \$7.00
Seasonal vegetables \$12.00
Duck Fat Roast Potatoes \$12.00
Creamy Mash Potato and Jus \$12.00

DESSERTS

Creme Brulee \$17
Creamy vanilla custard, ginger and rhubarb and a crunchy caramel topping.

Baked Chocolate Tart \$17.00
With berry compote and vanilla ice cream.

Vanilla Panna Cotta \$17.00
With strawberries and mint.

Affogato \$12.00 Add a liqueur \$18.00
Double coffee shot over vanilla ice cream.

Cheeseboard \$17.00 per cheese