

STARTERS AND ENTRÉES

GARLIC BREAD

SMALL \$7.00

LARGE \$14.00

Ciabatta topped with garlic butter, or cheesy garlic butter and sweet chilli.

FLAT BREAD

AVAILABLE GF

\$12.00

Topped with your choice of sweet chilli, garlic or basil pesto and cream cheese.
Finished with mozzarella.

CRUMBED MUSHROOMS

\$12.00

Portobello mushrooms served with sweet chilli mayo and a garnish salad.

SALT AND PEPPER CALAMARI

\$14.00

Served with a zesty mayo and garden greens.

CARAMELISED PORK BALLS

GF & DF

\$15.00

House rolled with crushed peanuts and cashews, served on fresh mango.

FRIED CAMEMBERT

\$15.00

Lightly crumbed and fried until golden. Served with a garnish salad and apricot sauce.

SEAFOOD CHOWDER

AVAILABLE GF

\$17.00

A thick creamy chowder with a rich tomato base. Served with a slice of garlic ciabatta.

SHRIMP COCKTAIL

GF

\$17.00

Classic shrimp cocktail served on a bed of shredded lettuce, topped with tangy seafood sauce, and a side of lemon sorbet.

WHITEBAIT

AVAILABLE GF & DF

\$18.00

Local West Coast whitebait patties, cooked in our own secret recipe. Served with a garnish salad.

SCALLOPS

GF

AVAILABLE DF

\$20.00

Pan seared, sprinkled with crispy bacon topped with smoky barbeque sauce and finished with a garden salad.

LIGHT MEALS

CAESAR SALAD **AVAILABLE GF** **\$19.00**

Cous lettuce topped with croutons, parmesan shavings and caesar dressing.
Add chicken and bacon, or salmon for \$5.00 extra.

GREEN LIPPED MUSSELS **AVAILABLE GF** **\$24.00**

Panfried green lipped mussels, sautéed in onion, parsley and garlic broth,
topped with creamy white wine sauce, and finished with chilli flakes.
Served with garlic ciabatta.

AUTHENTIC THAI BEEF SALAD **DF** **AVAILABLE GF** **\$24.00**

Seared beef strips served with crispy noodles, mung beans, capsicum, red onion
and cashew nuts, drizzled with Thai dressing.

BALSAMIC STRAWBERRY SALAD **GF** **AVAILABLE DF & VEGAN** **\$24.00**

Salad greens topped with balsamic strawberry compote, honey roasted
almonds, cherry tomatoes and finished with sliced camembert.

WARM LAMB SALAD **GF** **AVAILABLE DF** **\$25.00**

Crispy salad greens topped with grilled lamb, roasted pine nuts, sliced radish,
caramelised onions, topped with balsamic reduction and finished with feta.

VEGETABLE STACK **AVAILABLE GF, DF & VEGAN** **\$25.00**

Portobello mushroom stacked with chargrilled vegetables topped with grilled
halloumi and finished with a nut trio, sweet chilli and aioli sauce.

BEEF CHEEK CUPS **GF & DF** **\$25.00**

Twice cooked beef cheeks, served with crispy lettuce cups, and finished with a
side of chilli jam relish.

PRAWN STACK **GF** **AVAILABLE DF** **\$26.00**

Grilled prawns served around an avocado and paw paw stack.

MAINS

ROAST OF THE DAY **AVAILABLE GF & DF**

PRICED ACCORDINGLY

Traditional Roast of the Day. Served with oven baked vegetables, steamed greens, homemade gravy and cheese sauce.

PASTA OF THE DAY

PRICED ACCORDINGLY

Ask our wait staff for today's selection.

FISH OF THE DAY

PRICED ACCORDINGLY

Depending on the local catch and availability, check with your friendly wait staff for today's creation.

BLUE COD **AVAILABLE GF & DF**

\$34.00

Tempura battered or panfried Chatham Island cod. Served with salad and fries or kumara wedges.

BEEF FILET MIGNON **GF**

\$36.00

Seared and overbaked to perfection, served on top of potato and herb rosti, with market greens and creamy mushrooms, finished with red wine sauce and topped with crumbled blue cheese.

RIBEYE STEAK **AVAILABLE GF & DF**

\$37.00

Tender 300gm ribeye grilled to your liking, served with your choice of fries or wedges, and salad, or vegetables. And your choice of sauce - pepper, mushroom, balsamic onion or garlic butter. Add two free range eggs for an extra \$3.00.

SURF 'N TURF **AVAILABLE GF & DF**

\$45.00

Add prawns and scallops to your ribeye.

PORK BELLY **AVAILABLE GF**

\$36.00

Crispy skin pork belly served with orange infused jus, kumara wellington, chef's selection of vegetables, and finished with a carrot puree.

CAJUN CHICKEN **AVAILABLE GF & VEGETARIAN WITH TOFU**

\$29.50

Traditional creamy cajun chicken, served with jasmine rice or mashed potato, topped with a crunchy poppadum.

VENISON **DF** **AVAILABLE GF**

\$38.00

Tender venison cooked to your liking, suggested medium to medium rare. Wrapped in bacon and served with chunky sautéed kumara and seasonal greens, finished with a raspberry jus.

LAMB RACK **DF**

\$39.00

Pistachio nut crusted, served with new potatoes, baby carrots and asparagus, finished with rosemary jus.

MOROCCAN STYLE CHICKEN **\$32.00**

Moroccan crumbed chicken served with grilled baby potatoes, chef's selection of steamed vegetables, and finished with beurre blanc sauce.

BRANDY SCALLOPS **GF** **\$34.00**

Plump juicy scallops sautéed in garlic butter then flamed in brandy, poached in coconut cream and fresh herbs, served with jasmine rice and a garnish salad.

WHITEBAIT **AVAILABLE GF & DF** **\$35.00**

Local West Coast whitebait patties, cooked in our own secret recipe, served with salad and fries.

SALMON **GF** **AVAILABLE DF** **ONE \$30.00 TWO \$41.00**

Grilled New Zealand king salmon served on a warm kumara, rocket and asparagus salad, topped with a tangy mango salsa.

SIGNATURE DISH

SEAFOOD SUPREME **\$175.00**

Gourmet seafood selection consisting of a whole crayfish, tiger prawns, panfried scallops, grilled mussels, fried calamari, blue cod, and prawn twisters, overbaked salmon and West Coast whitebait, served with tartare and sweet chilli sauce. With a selection of one chosen side from the sides list. Suitable for sharing for two.

SIDES

SIDE SALAD **\$5.50**

VEGETABLES **\$7.00**

FRIES **\$5.00**

WEDGES **\$6.50**

KUMARA WEDGES **\$7.00**

POLENTA FRIES **\$8.00**

RICE **\$5.00**

CHILDREN'S MENU

CHICKEN NUGGETS

\$10.00

Served with your choice of fries or wedges.

FISH BITES **AVAILABLE GF & DF**

\$10.00

Served with your choice of fries or wedges.

MINI HOTDOGS

\$10.00

Served with your choice of fries or wedges.

PASTA

\$10.00

Cheesy style macaroni sprinkled with crunchy bacon.

ROAST OF THE DAY **AVAILABLE GF & DF**

\$12.00

Served with oven baked vegetables, steamed greens, homemade gravy and cheese sauce.

MINI SLIDER **AVAILABLE DF**

\$10.00

Chicken aioli or barbeque beef with lettuce and cheese, served with fries or wedges.

ICE CREAM SUNDAE **AVAILABLE GF**

\$5.00

Vanilla ice cream with your flavour choice of chocolate brownie, caramel corn, or strawberry floss.

Available for children aged 10 years and under.

DESSERTS

STRAWBERRIES AND CRÈME BRULÉE **GF** **\$14.00**

Crème brulee infused with strawberries, served with vanilla ice cream on top of a brown butter and coconut crumble.

SALTED CARAMEL BAILEY'S CHEESECAKE **\$14.00**

Topped with a Bailey's truffle and caramel sauce, served with vanilla ice cream and finished with a salted toffee shard.

CHOCOLATE BROWNIE STACK **GF** **\$14.00**

Warmed chocolate brownie stacked with vanilla crème and drizzled with chocolate sauce, served with a side of vanilla ice cream on top of a chocolate crumb and strawberry compote.

MINI DONUTS **\$12.00**

Warmed and dusted with cinnamon sugar, served with caramel and chocolate sauce shots, and vanilla ice cream.

SORBET SELECTION **GF & DF** **\$12.00**

A selection of sorbet on top of passionfruit pulp. The perfect refreshing summer dessert.

ICE CREAM SUNDAE **AVAILABLE GF** **\$12.00**

Vanilla ice cream and cream with your flavour choice of chocolate brownie, caramel corn or strawberry floss.

CHEESEBOARD **SMALL \$16.00** **LARGE \$32.00**

A selection of New Zealand cheeses, crackers, dips and dried fruit.

LIQUOR DESSERTS

LIQUOR COFFEE **\$10.50**

With Irish Whisky, Kahlua, Frangelico or Baileys, served with a liquor chocolate.

AFFOGATO **\$13.50**

Long black, vanilla ice cream and your choice of Irish Whisky, Kahlua, Frangelico or Baileys, served with a liquor chocolate.

SEE OUR BEVERAGE LIST FOR COFFEE, DESSERT WINE AND PORT.