



STARTERS

Homemade Soup of the Day with House Baked Bread V	\$13.00
Southland's Finest Seafood Chowder with House Baked Bread	\$16.50
Warm Ciabatta Loaf Served with Garlic Butter	\$ 9.50

ENTREES

Pork Belly on Potato & Kumara Bake with Caramel Glaze & Crackling GF	\$17.50
Chilli & Lime Scallops on Crispy Pork Belly with Kimchi GF	\$18.00
Meat Lovers Tasting Plate, with selection of Dipping Sauces	\$21.00
Green-Lipped Mussels in a Garlic Cream Sauce with Crusty Bread	\$17.00
Pine-Nut, Bacon & Risotto Stuffed Baby Squid served on a bed of Pepperonata & drizzled with Citrus Butter	\$17.00
Chinese Duck Pancakes with Juicy Sliced Duck, Slivered Cucumber, accompanied with Traditional Peking Sauce	\$21.00
Chunky Cashew Crusted Brie accompanied with a Sweet Tomato & Chipotle Relish V	\$15.00

SALADS

Crispy Chicken Salad with Pine-Nuts, Brie & Sundried Tomato. Dressed in a Honey Mustard Dressing	\$21.00
Cold Smoked Salmon on top of Cos Lettuce, Croutons, Capers & Parmesan. Dressed with a Cream Fraiche Dressing & Avocado Whip	\$23.50
Warm Seasonal Roast Vegetable Salad, Pine Nuts & Cherry Tomatoes. Topped with Feta & Balsamic Dressing V GF	\$18.00

Certain Dishes May be Modified to Suit Your Dietary Requirements, Please ask our Staff

MAINS

Roast of the Day served with Fresh Seasonal Vegetables & finished with sauces to suit GF on request	\$22.50
Fish Of the Day Served Beer Battered or Pan Fried & Salad, with either Creamy Mashed Potatoes or Fries	\$32.00
Hereford Beef Fillet 200gm topped with Prawns & Scallops on a Kumara & Potato Bake, Accompanied with Spinach, Baby Onions & Cherry Tomatoes, drizzled with Merlot Jus & Chermoula GF	\$45.00
Garlic Cream Wild Mushroom Pasta with Spinach, Red Onion & Cherry Tomatoes. Topped with Parmesan Cheese V	\$25.50
Cashew and Parmesan Crusted Chicken Breast with Pumpkin & Kumara Mash, Baby Carrots, Crumbed Brie, Spinach, Cherry Tomatoes. finished with a Citrus Hollandaise Sauce.	\$32.00
Hereford Beef Ribeye 250gm with Dukkah Mashed Potatoes, Baby Onions, PortoBello Mushroom your choice of Garlic Butter, Peppercorn or BBQ Bourbon sauce	\$35.00
Seared Topside Venison with potato and kumara bake, Cherry Tomatoes, Spinach Chocolate sauce and Horopito and Beetroot Relish	\$34.00
Grilled Stewart Island Salmon Fillet on Herbed Boulangere Potato & Seasonal Greens, all topped with Tempura Prawns & Lemon Caper Sauce	\$35.00
Pistachio Crusted Lamb Rack, with Potato, Spinach, Feta & Bacon Croquettes. Sweet Baby Carrots, Fresh Seasonal Greens drizzled with a rich Merlot Jus & a Horopito and Beetroot Relish	\$38.00
Seafood Laksa delight of all the favourites of the sea combined in a rich sauce served with egg noodles	\$22.50

SIDES

All \$5.50

Beer Battered Fries with Aioli Fried Eggs (2) Garlic Butter Mushrooms
 Steamed Vegetables Green Garden Salad

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DESSERTS

Self Saucing Sticky Date Pudding with Caramel Sauce Fresh Cream & Vanilla Ice Cream	\$13.00
Rich Chocolate Torte with Berry Compote, Raspberry Sauce, Chocolate Ice Cream and Pistachio Nut Cream GF	\$13.00
Cheeseboard Assorted Hard and Soft Cheeses, Dried Nuts and Crackers with our own Apricot Chutney	\$30.00
Cheesecake of the Day Served with Raspberry Sauce, Vanilla Ice Cream and Pistachio Nut Cream	\$13.00
Warm Apple and Rhubarb Crumble, Served with Vanilla Ice Cream & Fresh Cream	\$13.00
Lemon Meringue Pie with Passionfruit Mascarpone & Vanilla Ice Cream	\$13.00
Rich Mocha Brulee with Shortbread & Fresh Whipped Cream	\$13.00

LIQUEUR COFFEES

All \$12.50

Irish Coffee (Irish Whiskey)
Baileys Coffee (Baileys)
Café Royal (Brandy)
Calypso Coffee (Kahlua)
Seville Coffee (Cointreau)
Russian Coffee (Vodka)
Caribbean Coffee (Rum)
Highland Coffee (Drambuie)

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