

Dinner Menu:

Entrees:

Cheesy Garlic Bread-----\$13.90

Spicy Chicken Nibbles-----\$19.90

Sweet Chilli Sauce

Vegan Falafel-----18.90

Green Salad, Beetroot Hummus, and Salad Dressing

Crispy Fried Calamari-----\$18.90

Green salad, Fresh Lemon, and Aioli

Chilli Garlic Prawn-----22.90

Toasted Croutons, Tomato relish, mesclun and Glaze

Chilli garlic pasta-----21.90

Creamy Garlic butter sauce, Parmesan and chopped Parsley

Seafood Chowder/ Soup of the Day -----\$23.90

Sides:

- **Cheesy garlic Mushroom--\$12.90**
- **Straight cut fries--\$12.90**
- **Loaded Fries with Bacon & Sour Cream--\$15.90**
- **Polenta Chips--\$12.90**

Desserts: \$ 13.90

Date Pudding
Gelato Trio
Tiramisu

Dinner Menu:

Mains:

Mushroom / Pumpkin risotto-----24.90

Parmesan cheese, Cream, Spinach and Glaze

Chicken risotto-----25.90

Garlic, Onion, Butter, Parmesan cheese, Hollandaise and Glaze

BBQ Pork Ribs-----31.90

Green Salad, fries, and tomato Sauce

BBQ Pulled Pork Tacos-----35.90

Rainbow Slaw, Mayonnaise, Peppers

Parmesan Chicken Breast -----28.90

Roasted Vegetables, Lemon Butter Sauce and Glaze

Pan fried Market Fish-----30.90

Potato gnocchi, Lemon Butter Sauce and Parmesan Cheese

Slow Cooked Beef Cheeks -----39.90

Glazed carrots, Green Peas, Braised Liquor and Kumara Mash

Lamb Shank-----39.90

Kumara Mash, Roasted Vegetables, and red wine Jus

Scotch Fillet Steak-----39.90

Potato Mash, Green Beans and Red wine Jus

Fish and Meat Platter for 2 - with House wine or Beer ----\$89.90

Fish, Prawns, Chicken Breast, Steak, calamari, chips, Aioli, and Greens