



BRUNCH MENU

Kiwi Omelette \$16.50

Filled with bacon, cheese, spring onion, tomato and served with buttered ciabatta

B.L.T \$20

Toasted sourdough bread stacked with lettuce, tomato, avocado, mini omelette, grilled bacon, aioli and served with fries and tomato sauce

Big Breakfast \$24

Fried eggs, Krensky sausages, grilled mushrooms, hash browns, Smokey bacon, grilled tomato and toasted ciabatta

Egg Benedict \$21

English Muffin loaded with sauté spinach, two poached egg, baby capers, saffron hollandaise and your choice (grilled bacon or smoked salmon or grilled mushrooms)

Pulled Pork Sandwich \$21

Toasted focaccia bread loaded with, coleslaw, pulled pork, apple onion jam, beef jus and served with fries and tomato sauce

Mussel Bowl (1 dozen) \$24

NZ mussels cooked in light creamy onion and bacon sauce and served with toasted ciabatta

Fish and Chips \$25

Beer battered gurnard served with garden salad, lemon wedge, fries and tartare sauce

Scotch Fillet (150gm) \$24.5

Cooked to your liking and served with garden salad, fries and mushroom sauce

Crispy Skin Salmon \$35.5

Herbs & potatoes rosti, roasted vegetables, lemon wedge and tarragon hollandaise sauce

Pork Belly \$36

Twice cooked and served with kumara mash, sweet & nutty salad and beef jus

Lamb Rack \$37.5

Medium cooked lamb served with couscous salad, minted cucumber yoghurt, roasted vegetables and beef jus

SIDES \$10 EACH

Bowl of Fries, Roasted Vegetables, Garden Salad,
Creamy Potato Mash, Garlic Bread



ALL DAY MENU

Herbs and Garlic Prawn Salad \$25.50

Sweetcorn, cherry tomato, baby spinach, cucumber, mango slices, cashew nuts and French avocado dressing

Chicken and Avocado Salad \$25

Grilled Chicken, baby spinach, cherry tomato, cucumber slices, feta, pine nuts and avocado ranch dressing

Thai Seafood Salad \$26

Sweet chill and soy glazed prawns, mussels, scallops and squid served on top of Thai coleslaw, crispy noodles, shallots, peanuts and lemon wedge

Saffron seafood chowder \$22

Cooked in light creamy seafood marinara and served with garlic ciabatta

Chicken Fettucine \$26

Cooked in light creamy sauce with mushroom, confit garlic, cherry tomato, baby spinach and garnished with shredded parmesan cheese

Buttermilk Chicken Pizza \$24

Topped with red onion, capsicum, mushroom, cherry tomato, spinach, mozzarella and peri-peri

Chicken BBQ Pizza \$23

Topped with grilled chicken, red onion, bacon, oregano and mozzarella

Halloumi Pizza \$22

Topped with grilled halloumi, capsicum, red onion, spinach, corn, oregano, mozzarella and garlic aioli

Buttermilk Chicken Burger \$25

Lettuce, tomato, onion, cheese, peri-peri mayo and served with fries

Scotch Fillet Burger \$26

Lettuce, tomato, swiss cheese, beetroot relish, aioli and served with fries

Classic Chicken Burger \$25

Grilled chicken, lettuce, tomato, bacon, brie cheese, cranberry sauce, aioli and served with fries

Rosti Burger \$23

Herbs and potato rosti, grilled halloumi, peri-peri, lettuce, tomato and served with fries



DESSERTS

Chocolate Brownie \$13

Served with baileys cream and chocolate flakes

Caramelized Banana Donut \$14

Served with vanilla ice cream, whipped cream and chocolate sauce

Ice Cream Sundae \$10

Your choice chocolate, strawberry, mango or caramel flavor
with wafer, sprinkles and whipped cream

SPECIAL COFFEE'S

Irish Coffee \$10

Irish whiskey, Coffee shot, whipped cream & chocolate flakes

Calypso Coffee \$10

Tia Maria, coffee shot, whipped cream & chocolate flakes

French Coffee \$10

Cointreau, coffee shot, whipped cream & orange peel

Russian Coffee \$10

Vodka, coffee shot, whipped cream and dry cherries

Devilish Delight \$10

Hot chocolate, baileys, whipped cream & Oreo crumb

LOADED MILK SHAKE'S \$12

MAKE YOUR OWN BY CHOOSING THE FOLLOWING COMPONENTS

CHOOSE 1 FLAVOUR	Chocolate, Caramel, Mango, Strawberry or Spearmint
CHOOSE 1 ICE CREAM	Dark Chocolate, Vanilla, Cookie Oreo or Strawberry
CHOOSE 1 SPRINKLE	100&1000's, Chocolate flakes, Popping candy or Disco Decs
CHOOSE 1 SLICE	Caramel, Chocolate, Carrot or Banana



ENTREE

Garlic Bread \$10

Garlic buttered ciabatta toasted to perfection

Herb & Garlic Prawns \$18.9

Herb and garlic sautéed 6 prawns on fresh salad and marie rose sauce

Seared Scallops and Pork Belly \$19.50

Served with parsnip puree, honey glaze, baby beetroot and grilled broccoli

Buttermilk Chicken \$18.9

Served with chef's special sweet & sour salad and peri-peri mayo

Mussel Bowl half doz./ full doz. \$16/\$24

NZ mussels cooked in light creamy onion and bacon sauce and served with toasted ciabatta

BBQ loaded wings 6pcs - \$16 OR 12pcs-\$26

Loaded with bacon, cheese and spring onion

MAINS

Pork Belly \$36

Twice cooked and served with kumara mash, sweet & nutty salad and beef jus

Moroccan Spiced Chicken Breast \$35.5

Served with Falafel patty, roasted vegetables, basil pesto and grilled tomato

Crispy Skin Salmon \$35.5

Herbs & potatoes rosti, roasted vegetables, lemon wedge and tarragon hollandaise sauce

Lamb Rack \$37.5

Medium cooked lamb served with couscous salad, minted cucumber yoghurt, roasted vegetables and beef jus

SIDES

\$10 each

Bowl of Fries, Roasted Vegetables, Garden salad, Creamy Potato Mash



BUTCHER'S BLOCK

All Steaks Cooked to your liking and served with your choice two side and one sauce

Eye Fillet 200gm **\$39**

Scotch Fillet 250gm **\$37**

Angus Rump 300gm **\$36**

Prime Aged Sirloin 250gm **\$34**

SIDES

Creamy Potato Mash, Kumara Mash, Fries,
Roasted Vegetables, Garden Salad

Sauces

Peppercorn Sauce, Mushroom Sauce, Beef Jus, Garlic Butter