



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