



ENTREE

Garlic Bread \$11.5

Garlic buttered ciabatta toasted to perfection

Herb & Garlic Prawns \$21.1

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

Seared Scallops and Pork Belly \$21.8

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

Buttermilk Chicken \$21.1

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

Mussel Bowl half doz./ full doz. \$18/\$26.7

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

BBQ loaded wings 6pcs - \$18 OR 12pcs-\$28.9

Loaded with bacon, cheese and onion

MAINS

Pork Belly \$39.9

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

Moroccan Spiced Chicken Breast \$39.9

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

Crispy Skin Salmon \$39.9

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

Lamb Rack \$42

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

SIDES

\$11.4 each

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