

## ENTREES

SERVED 11 AM – LATE

### LEMON PEPPER BUTTERMILK SQUID 24

With aioli and side salad

### TEMPURA PRAWNS x6 27

With pickled cabbage, sweet chilli & coriander sauce

### GARLIC & HERB PIZZA BREAD (v) 20

### BLUE CHEESE & CARAMELISED ONION PIZZA BREAD 21

### STICKY FRIED CHICKEN 28

House made dipping sauce

### TRUFFLE INFUSED MAC 'N' CHEESE 24

Topped with crispy bacon and parmesan cheese

### SIDE SALAD 14



## BURGERS

SERVED 11 AM – 3 PM & 5 PM – LATE

All burgers come with fries | gf +\$3

### BEEF BURGER 34

200gm stacked beef patties, streaky bacon, cheese, onions rings, beetroot relish, lettuce, tomato, chipotle aioli

### KATSU CHICKEN BURGER 34

Panko crumbed chicken thigh, house made katsu sauce, cheese, streaky bacon, periperi slaw, kewpie mayonnaise

### FISH BURGER 33

Fresh beer battered fish, tartare sauce, lettuce, tomato

### BBQ BACON CHEESE BURGER 34

200gm stacked beef patties, bacon, cheese, pickles, onions, lettuce, BBQ sauce and housemade burger sauce

## SALADS

SERVED 11 AM – 3 PM & 5 PM – LATE

### MEDITERRANEAN LAMB (gf) 30

Rosemary and garlic marinated lamb steak, salad greens, cucumber, olives, cherry tomatoes, red onions, carrot, walnuts, feta cheese with house made dressing, topped with crispy kumara

### SMOKED SALMON (gf) 32

House hot smoked salmon, salad greens, feta, cherry tomatoes, red onion, walnuts, avocado puree, house dressing

### PRAWN SALAD (gf) 30

Half a dozen garlic prawns, salad greens, cherry tomatoes, red onions, parmesan cheese, avocado purée with house dressing

### CHICKEN SALAD (gf) 29

Grilled chicken thigh, salad greens, cucumber, roasted cashews, feta, cherry tomatoes, red onion, avocado with mango dressing

### THAI BEEF SALAD 30

Marinated steak strips, salad greens, cucumber, cherry tomatoes, roasted cashews, red onion, carrot, house made dressing topped with crispy noodles

### 5 SPICE DUCK BREAST SALAD 33

Oven-roasted 5 spice duck breast, salad greens, mandarin segments, cucumber, cherry tomatoes, red onion, carrot, and a homemade dressing

### ORZO PASTA SALAD (v) 29

Saffron orzo, fresh pear, salad greens, cherry tomatoes, red onion, cucumber, carrots, feta and a mango dressing

## SNACKS

SERVED 11 AM – LATE DAILY

### DELUXE BEEF NACHOS (gf) 25

Homemade spicy beef chilli served on a bed of nacho chips, drizzled with cheese sauce, sour cream and finished with pico de gallo & guacamole

### SPICY BUFFALO CHICKEN WINGS 25

Coated in spicy buffalo sauce with a drizzle of ranch sauce

### HOT FRIES (v) 12

With aioli & tomato sauce Add gravy +\$3

### LOADED FRIES 25

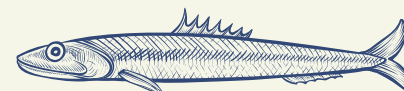
Topped with bacon, mozzarella, finished with sour cream and sweet chilli sauce

### PULLED PORK LOADED FRIES 28

Topped with mozzarella, jalapenos, finished with chipotle aioli

### POLENTA CHIPS 18

With chilli oil & parmesan



## FROM THE SEA

SERVED 11 AM – 3 PM & 5 PM – LATE

### BEER-BATTERED FISH & CHIPS 34

With salad & tartare sauce

### SEAFOOD CHOWDER 28

Prawns, mussels, squid and fish in a creamy homemade broth with toasted ciabatta

### NEW ZEALAND GREEN-LIPPED MUSSELS 29

Coconut cream, garlic and fresh coriander sauce or Thai green sauce with toasted ciabatta

### PRAWN FETTUCINE 33

Garlic prawns, spinach, cherry tomatoes combined in a basil pesto cream sauce finished with parmesan cheese

### SEAFOOD RISOTTO 37

Prawns, mussels, scallops & calamari combined together in a creamy marinara sauce & topped with parmesan

### FRESH PAN-SEARED SALMON 39

Saffron orzo pasta, seasonal vegetables, topped with garlic butter & crispy capers

## FROM THE LAND

SERVED 11 AM – 3 PM & 5 PM – LATE

### SURF & TURF (gf) 52

250gm angus scotch fillet, garlic prawns, truffle and parmesan gourmet potatoes, seasonal vegetables & choice of sauce  
Garlic butter | Mushroom | Red wine jus | Peppercorn sauce

### ANGUS SCOTCH FILLET 48

250gm angus scotch fillet served with fries, garden salad and choice of sauce  
Garlic butter | Mushroom | Red wine jus | Peppercorn sauce

### CHICKEN PARMIGIANA 36

Panko crumbed chicken thigh with streaky bacon, grilled cheese and a tomato & herb sauce.  
Served with fries & a garden salad

### CRISPY SKIN PORK BELLY 40

Twice cooked, served with truffle and parmesan gourmet potatoes, seasonal vegetables, red wine jus and apple sauce

### POACHED CHICKEN BREAST (gf) 40

Skin-on chicken breast poached in garlic, white wine & cream. Served with roasted beetroot, seasonal vegetables, portobello mushrooms, polenta chips and garnished with crispy bacon

### VEGAN TAGLIATELLE 32

Olives, courgette, spinach, cherry tomatoes, mushrooms, capsicum all cooked together in a rich tomato & herb sauce finished with vegan cheese

## PIZZA

SERVED 11 AM – LATE DAILY

NO half & half available

gf +\$3 df +\$3

### HAWAIIAN 32

Champagne ham, pineapple

### BBQ PIZZA 34

BBQ sauce, pepperoni, ham, streaky bacon, chorizo, coriander, aioli swirl

### MARGHERITA (v) 31

Basil pesto base sauce, cherry tomatoes, mozzarella finished with fresh basil

### SPICY PULLED PORK 36

Spicy pulled pork, chorizo, caramelised onions, spinach, jalapenos, coriander & jalapeno aioli

### GREEK LAMB 36

Sliced lamb steak, spinach, capsicum, olives, finished with tzatziki

### CHICKEN SUPREME 36

Chicken, bacon, mushroom, coriander, capsicum, red onion finished with chipotle swirl

### VEGAN PIZZA (v) 32

Eggplant pickle, courgette, olives, cherry tomatoes, mushrooms, capsicum topped with vegan cheese and finished with fresh basil

## DESSERTS

### POACHED PEAR 18

With vanilla custard, berry compote and a biscuit crumb

### DARK CHOCOLATE & HAZELNUT MOUSSE 18

Finished with oreo crumbs

### TRIPLE CHOC BROWNIE 18

With berry coulis & vanilla icecream

Not all ingredients listed please advise staff of any dietary requirements • (v) VEGETARIAN • (gf) GLUTEN FRIENDLY