

entrees

garlic bread lightly toasted baguette	9.50
flat bread house made flat bread with a flavour of garlic	13.50
soup made with fresh local produce served with bread roll	12.50
shrimp cocktail shrimp in a creamy cocktail sauce with lemon sorbet	16.50
twice cooked pork belly served with an apple sauce	16.50
fish sliders pan seared fish of the day with tartar sauce	16.50
whitebait pattie with sliced radish and lemon	19.50

mains

fish and chips fish of the day coated in monteiths radler beer batter with chips and tartar sauce	29.50
'w' burger New Zealand steak in toasted turkish bread with aioli, camembert cheese, red onion jam, fresh lettuce and tomato, served with fries and tomato sauce	24.50
chicken pasta in a cream sauce with bacon and topped with parmesan shavings	26.50
mushroom risotto with red peppers and parmesan flakes	e 19.50 m 29.50
nz lamb shoulder ragu with pappardelle, green olives, chilli and baby spinach	31.50
beef fillet with garlic truffle mash, seared sliced almonds and grilled pickled onions	39.50
pan seared salmon with a side of thai cucumber	38.50

sides

fries	7.00
wedges	7.00
fresh salad	7.00
green beans	7.00
baby carrots	7.00
garlic truffle mash	7.00

dessert

duo of ice-creams with a raspberry coulis	16.50
chocolate mud cake (gf) served warm with white chocolate sauce, ice-cream and strawberry compote	16.50
vanilla bean crème brûlée with a toffee top, served with a strawberry compote	16.50
cheese board with fresh honey-comb and sliced ciabatta	for one 16.00 for two 24.50
affogato espresso over vanilla ice cream with shot of frangelico	12.00 18.00