

A LA CARTE

SUMMER 2023

ENTRÉE

GARLIC ITALIAN BREAD Fresh garlic & herb ciabatta bread	10.5
SOUP OF THE DAY (GFA) Fresh from the kitchen, served with ciabatta	17
SEARED HONEY & LEMON PRAWN (GF) Mango salsa, cucumber ribbon, charred lemon & micro herb	o 24
CRUNCHY FRIED CHICKEN (GF) Chef's special marinated boneless chicken served with chilli mayo	20
SMOKED SALMON BRUSCHETTA Rye bread, cream cheese, avocado smash & balsamic dressing	25
CHARCUTERIE PLATTER Mixed cheese, salami, prosciutto, olives, rye bread, crackers, fruits, nut & chutney	30
MAINS	
LOCALLY CAUGHT FISH OF THE DAY (GFA) Tempura battered fish served with fries, fresh salad & homemade tartar sauce	34
ANGUS RIB-EYE STEAK (GF) 250g rib-eye steak served with fries, fresh salad & jus	42
VEGETABLE STACK (GF) Chickpea & black bean patty, roasted beetroot, pumpkin, capsicum, hummus, curried vinaigrette & dukkah	32
CUMIN RUB LAMB RUMP (GF) Parsnip mash, grilled asparagus, roasted capsicum puree & jus	39
NZ KING SALMON (GF) Seared salmon, smashed pumpkin, sautéed spinach, fried brussel sprouts, ginger beurre blanc & toasted pepitas	41
PASTA OF THE DAY Ask your server for details	32
HERB CHICKEN (GF) Seared chicken breast, roasted veggies, aubergine	
chutney & honey mustard dressing	36

DELICIOUS PIZZA

ULTIMATE VEGGIE DELIGHT

Pizza sauce, mushrooms, olives, red onion, cream cheese, mozzarella cheese & pesto

CRANBERRY CHICKEN

Pizza sauce, cranberry, red onion, brie & mozzarella cheese 25

MEAT LOVERS

Pizza sauce, ham, bacon, pork, beef mince, pepperoni salami & mozzarella cheese

26

24

Gluten free base available

SIDES

FRESH GARDEN SALAD	10
ROASTED SEASONAL VEGETABLES	15
FRIES	11
WEDGES	14

DESSERT

CHEESE BOARD PLATTER	
Selection of cheese with crackers, fruits, apricot, figs & nuts	24
MANGO CRÉME BRÛLÉE (GF)	
Served with berry coulis & sorbet	17
SUNKEN CHOCOLATE PUDDING	
Served with chocolate soil & vanilla ice cream	17
PASSION FRUIT CHEESECAKE	
Served with passion fruit sauce & vanilla ice cream	18