



Dinner Menu

Available daily from 5.00 pm – 9.30 pm

STARTERS – LIGHT MEALS

Garlic and herb bread plain \$7.00

with cheese \$8.50

Thai style chicken and coconut soup \$12.50

Topped with toasted coconut shavings

Seafood chowder \$18.50

Creamy chowder prepared with fresh fish, mussels, shrimps, squid and vegetables. Served with white or wholemeal rolls

Seasoned forest mushroom and bean sprout roulade \$14.50

Set on spicy red pepper sauce and served with smashed soy edamame beans (Vegetarian)

Polenta dusted calamari \$15.00

With fresh coriander, chilli, and Chinese black vinegar dressing

Classic Caesar salad \$13.50

Crispy cos lettuce and shaved parmesan cheese tossed in anchovy dressing and topped with crispy bacon and garlic croutons. Finished with a soft poached egg (Vegetarian option)

Seared beef strips on hoisin vegetable stir fry \$15.00

Served on a hot sizzling plate. Garnished with toasted white and black sesame seeds (Vegetarian option)

PASTA \$15.50

Spaghetti or fettucine pasta

Bacon and mushroom sauce.

Spicy tomato sauce topped with mozzarella cheese (Vegetarian)

Beef Bolognese sauce with shaved parmesan cheese and sour cream

Creamy spinach and mushroom sauce topped with blue cheese (Vegetarian)

BURGERS \$18.50

Beef & egg burger: grilled prime beef pattie in a sesame burger bun with tomato, lettuce, streaky bacon, fried egg and mayonnaise

Mushroom melt beef burger: grilled prime beef pattie topped with creamy mushrooms and cheese in a sesame burger bun with lettuce, tomato and pickles

Vegetarian burger: vegetable pattie in a sesame burger bun with lettuce and tomato. Topped with sautéed mushrooms and cheese (Vegetarian)

All burgers served with fries and tomato sauce

PIZZA

Available in regular \$15.50 and large \$17.50 (GF available)

Margarita - tomato, basil pesto and mozzarella cheese. (Vegetarian)

Meat lovers – beef mince, bacon, chorizo sausage with mushrooms and mozzarella cheese

Hawaiian - ham, pineapple and mozzarella cheese

Chicken - roasted chicken, brie and cranberry

Vegetarian Mediterranean - roasted peppers, tomatoes, olives, basil pesto, pinenuts and ricotta cheese (Vegetarian, vegan option available)

MAINS

Crumbed chicken schnitzel \$22.50

Served with garden greens and fries. Topped with a strawberry-coriander and pawpaw salsa

Crispy battered fish of the day \$24.50

Served with garden greens, fries and aioli

Roasted pork belly \$21.50

Served with kumara mash and set with apple and fennel sauté. Finished with a red wine glaze

Crispy grilled salmon \$35.00

Served on a warmed potato and chives salad with slender stem broccoli, set on spicy red pepper sauce

Grilled beef eye fillet medallions \$38.00

Set on cauliflower puree and crispy chilli tempura broccolini. Finished with red wine reduction and straw potatoes

Chargrilled beef sirloin \$36.00

Cooked to your preference and set on gratin potatoes. Your choice of fresh garden salad or seasonal steamed vegetable medley. Served with garlic-herb butter.

Roasted rack of lamb \$39.50

Set on gratin potatoes and red wine reduction. Served with caramelised baby beets and roasted portobello mushroom

DESSERTS

Layered vanilla and strawberry panna cotta \$10.50

Topped with toasted pistachios

Black forest trifle \$10.50

Sponge cake soaked in kirsch schnapps layered with morello cherry compote and dark chocolate ganache. Finished with whipped cream and chocolate shavings

Caramelised and grilled pineapple \$10.50

Served with coconut ice cream and marinated strawberries

Warmed crepes \$10.50

With pear and pecan nut filling. Served with white chocolate ganache

Fresh marinated fruit salad \$10.50

With apricot sorbet and fresh mint

Trio of ice cream \$10.50

With whipped cream, berry coulis and wafer

Selection of cheese \$23.50

Served with fresh and dried fruit, crackers and nuts

All prices are inclusive of GST