

DINNER MENU

STARTERS – LIGHT MEALS

Garlic and herb bread plain \$7.00
with cheese \$8.50

Forest mushroom soup \$11.50
Served with a crusty baguette. (Vegetarian. GF option)

Seafood chowder \$18.50
Creamy chowder prepared with fresh fish, mussels, shrimps, squid, and vegetables. Served with white or wholemeal rolls.

Grilled marinated lamb strips \$14.50
With Tabouleh and minted yoghurt.

Homemade mussel fritters \$14.00
Fritters served with tomato and coriander salsa and lemon sour cream. (GF)

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. (GF option)

Seared beef strips \$15.00
On hoisin vegetable stir fry and served on a hot sizzling plate. Garnished with toasted white and black sesame seeds.

PASTA \$15.50

Spaghetti or fettucine pasta

Bacon and mushroom sauce.

Spicy tomato sauce topped with mozzarella. (Vegetarian)

Beef bolognese with shaved parmesan cheese.

Olive and roast pepper sautéed with Italian parsley and parmesan cheese
(Vegetarian)

BURGERS \$18.50 (GF option)

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)

Chicken - roasted chicken, brie and cranberry.

Meat lovers - beef mince, chorizo, bacon and mushrooms topped with mozzarella.

Seafood - Mussels, squid and shrimps with tomatoes and mozzarella cheese.

Vegetarian Mediterranean - roasted peppers, tomatoes, olives, basil pesto and mozzarella cheese.

MAINS

Chicken coq au vin \$26.50

Marinated chicken thigh slow cooked with mushroom and bacon in a red wine sauce. Served with crispy fried agria potatoes. (DF)

Crispy battered fish of the day \$24.50

Served with garden greens, fries and aioli.

Roasted pork belly \$21.50

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

Poached fish of the day \$29.50

Served on sautéed savoy cabbage with a light clam and white wine ragout.
Buttered parsley potatoes. (GF)

Slow cooked venison ragout \$33.00

Served in a crispy fried potato basket and set on marinated apple and red cabbage sauté. Finished with pan seared forest mushrooms and a titoki reduction. (DF)

Chargrilled beef sirloin steak \$36.00

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

Roasted leg of lamb \$32.50

Carved onto crispy fried agria potatoes and served with silverbeet and minted jus.

DESSERTS

Caramelized hazelnut and white chocolate cheesecake \$10.50

Served with blackberry sauce and hazelnut praline.

Vanilla panna cotta \$10.50

With rhubarb compote and chocolate shavings. (GF)

Apple tart tatin \$10.50

Served warm with vanilla bean ice cream and toasted pistachios.

Homemade cherry-custard pie \$10.50

Served on vanilla bean anglaise.

Fresh marinated fruit salad \$10.50

With apricot sorbet. (V)

Trio of ice cream \$10.50

With whipped cream, berry coulis and wafer.

Selection of cheese \$23.50

With fresh and dried fruit, crackers and nuts.

All prices are inclusive of GST