



Entrees

<i>Ciabatta Loaf:</i>	12
<i>Served with Garlic butter</i>	
<i>Seafood Chowder:</i>	14
<i>A delicious Combination of Fresh seafood</i>	
<i>Beef Skewers</i>	16
<i>Served on a roast vegetable salad</i>	
<i>Cajun Chicken:</i>	15
<i>Served with sour cream and salad.</i>	
<i>Seafood Vol Au Vent:</i>	18
<i>Salmon Prawns and Scallop's</i>	
<i>Roast Vegetable Salad:</i>	15
<i>Roast Vegetables Feta Sesame and Pumpkin Seeds</i>	
<i>Venison or Salmon Salad:</i>	14/32
<i>A delicious & light Salad. available in main or entrée</i>	



Mains

Blue Cod:	32
<i>Fillet of blue cod in a light crispy tempura batter, and a homemade tartare sauce & Salad and fries</i>	
Ribeye Steak:	34
<i>Pan seared rib eye cooked to your preference with your choice of either Portobello Mushroom Sauce, Peppercorn sauce or Garlic butter & Salad and Fries</i>	
Chicken Breast:	32
<i>Stuffed with Cream Cheese Basil Pesto and Wrapped in Bacon Served with Herb Roast Potatoes and Salad</i>	
<i>*please allow 20 mins cooking time</i>	
Pork Belly:	31
<i>Served with a warm Ginger/ Chilli Sauce, Kumara Fries & Seasonal Vegetables</i>	
Lamb Rack:	35
<i>Served with Mash Potato Pea Puree & Seasonal Vegetables Drizzled in a Pinot Jus</i>	
Fettucine:	30
<i>Smoked Chicken, Bacon, Sundried Tomato Pesto topped With Pine nuts</i>	
Venison:	34
<i>Cooked Medium Rare with Kumara and Bacon Fritter Seasonal Vegetables</i>	
Salmon:	34
<i>Fresh New Zealand Fillet served with vegetables new potato's & Homemade hollandaise</i>	



Dessert

<i>Mint Choc Parfait:</i>	<i>10</i>
<i>Chocolate Mud Cake (GF)</i>	<i>12</i>
<i>Tiramisu</i>	<i>10</i>
<i>Pineapple Brandy Snap Basket</i>	<i>11</i>
<i>Ice Cream Sundae:</i> <i>Your choice of: Berries, Chocolate, or Caramel</i>	<i>10</i>
<i>Sorbet of the Day</i> <i>(GF DF V)</i>	<i>13</i>