

## BAR MENU

### SNACK PLATTER \$25 v

mediterranean marinated kalamata olives, veg crisps, smoked paprika tortilla chips, creamy cheddar cheese dip

### MINI BURGER PLATTER \$25

three mini burgers - beef, lamb and chicken, served on a toasted bun with our signature burger sauce, lettuce and swiss cheese

### SEAFOOD BASKET \$48

battered line caught fish, salt & pepper squid, marinara mussels, garlic butter grilled prawns, fries, tartare sauce, lemon wedge, mini side salad

### BUTTER CHICKEN CURRY \$30

served with steamed basmati rice, garlic naan bread

### DEEP FRIED TOFU CURRY \$28 v

served with steamed basmati rice, garlic naan bread

### CAPRESE SALAD \$24 v/GF

heirloom tomatoes, buffalo mozzarella, tomato dressing, olive oil gel, balsamic glaze and confetti of fresh sweet basil

### SOUP OF THE DAY \$14 v/GFO

delicious veg soup, quinoa, house made croutons, olive oil and fresh herbs

### GARLIC BREAD \$14 v

toasted ciabatta, confit garlic parsley butter and pea shoots

### RUSTIC CUT FRIES \$12 v/GF

served with aioli & ketchup

### SEASONED WEDGES \$15 v/GF

served with sour cream & sweet chili sauce

Disclaimer: menu items may contain traces or come into contact with sulphites, cereals containing gluten, shellfish, eggs, fish, milk, peanuts, soybeans, sesame seeds, tree nuts and lupin. We can cater for most dietary requirements with prior notice. For any special dietary requirements, please inform our staff.

V – VEGETARIAN, DF – DAIRY FREE, GF – GLUTEN FRIENDLY, GFO – GLUTEN FREE OPTION  
AVAILABLE, VEG - VEGAN

## DINNER MENU

### STARTERS

#### MUSSEL POT \$27

marinara sauce, cream, garlic, chopped parsley, garlic bread

#### VENISON CARPACCIO \$25

seared venison loin (rare), soy sesame dressing, egg yolk, capsicum puree

### GRILL

#### PAN - FRIED

##### MARKET FISH \$42 GFO

w/ salsa verde

##### PRAWNS \$43 GFO

w/ sourdough & pil pil sauce

##### 300G CHAR GRILLED CHICKEN \$38

w/ peri-peri sauce

#### STEAK & GRILLS

##### 350G LAMB RUMP \$47 GF/DF

w/ red wine jus & chimichurri

##### 500G PORK RIBS \$49

w/ bourbon BBQ sauce & chimichurri

##### 250G SIRLOIN STEAK \$42 DF/GF

w/ jus & chimichurri

*Enjoy one complimentary side of your choice with your grill*

\$10 per extra side dish | \$7 per extra sauce

steak cut fries, mashed potato, grilled seasonal greens, kumara chips, garlic bread,  
savory rice, parmesan and rocket salad

#### VEGETARIAN

##### BEETROOT CARPACCIO v/GFO

\$22 ENTREE/\$30 MAIN

balsamic truffle glaze, goats cheese spheres, orange segments, microgreen salad

##### PASTA OF THE DAY \$32

freshly made veg pasta, please ask your waiter

### DESSERTS

#### STICKY TOFFEE PUDDING \$15 v

vanilla bean ice-cream, custard, dehydrated berries

#### NEW YORK BAKED CHEESECAKE \$15 v

caramel crumb, rhubarb compote, apple cider gel

#### PAVLOVA \$15 GF/V

kiwifruit and granadilla salsa, chantilly cream

#### SORBET OR ICE CREAM \$15 GF/DFO

three scoops with garnish