MENU



TO START

Garlic Bread (V)	\$12
Breads & Dips (V) Served with balsamic olive oil, beetroot relish & basil pesto	\$12
Seafood Chowder (V) Served with garlic bread	\$14
Chicken & Beef Satay Served with onion, cucumber, tomato & peanut sauce	\$19
Tempura Scallops & Prawns (GF) Served with wasabi mayo ぐ petit salad	\$18
Lamb Salad (GF) Served with balsamic glaze, beetroot & crispy noodles	\$18
MAINS	
Rib Eye Steak (GF) Served with mushrooms, potato mash, vegetables, red wine ju- onion jam	\$33 s
Fish of the Day Battered or Pan fried fish served with fries & a fresh garden with tartare sauce & tomato Sauce. Pan fried GF	\$30 salad
Chicken Schnitzel Served with fries, mushroom sauce & mixed salad	\$26
The JC Beef Burger Served in a tasty Bun, Lettuce, Tomato, Cheese with Crispy with Tomato Sauce & Aioli	\$25 Fries
Venison Hot Pot Served with mashed potato and gravy	\$28
Vegetarian Pasta (V,GF) Tomato ぐ basil pesto	\$18

SIDES (All \$6.00)

Crispy Fries with Aioli and tomato Sauce
Seasonal Vegetables
Mixed Green Seasonal Salad
Onion Rings

TO FINISH

Cheesecake of the Day (V) Served with Vanilla Ice cream	\$13
Pavlova (GF) A Kiwi favourite with berry compote, cream & ice cream	\$13
Sticky Date Pudding Served with ice cream ぐ cream	\$13
Ice Cream Sundae (GF) Served with cream, strawberry or chocolate topping wafer	\$13