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

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