



Entrée

Homemade soup of the day with crusty sourdough bread
\$12.00

Traditional Caesar salad, with crisp baby cos lettuce, warm poached egg,
garlic anchovies croutons

\$15.00

with grilled chicken fillets

\$17.00

Seared Japanese scallops, topped with semi dried tomato chili tapenade, leek julienne
And saffron vine blanc

\$20.00

Antipasto plate with kalamata olives, marinated roasted vegetables,
salami, hummus and tzatziki dip, Turkish toast

\$19.00

Potpourri of crumbed lambs brains and grilled lambs fry,
served on roasted potato mash, red wine jus & lemon aioli

\$19.00

Main

Slow braised lamb shank served with creamy potato mash, fine mustard
thyme sauce and seasonal greens

\$27.00

Creamy prawn and scallop risotto, with semi sun-dried tomatoes, fresh
basil and shaved grana parmesan

\$28.00

Grilled grain-fed eye fillet steak, with paprika/garlic roasted chat potatoes
sautéed baby beans and fine Béarnaise

\$28.00

Pan-fried crispy skinned ocean trout fillet served with crushed potatoes, steamed
baby bok choy and lemon Hollandaise.

\$28.00

Surf and Turf, grilled beef medallion topped with fresh prawns and
tasty garlic butter and house-cut chips

\$29.00

Slow poached chicken breast, served on kumara mash, wilted
English baby spinach, finished with a light blue cheese sauce
and crisp basil leaves

\$27.00

Vegetarian meal is available on request



Sides

French fries \$7.00

Butter sautéed seasonal Greens \$7.00

Crisp mesclun lettuce with aged balsamic vinaigrette \$7.00

Creamy potato mash \$7.00

Dessert

Apricot glazed bread and butter pudding with brandy anglaise and fresh strawberries
\$15.00

Swiss chocolate fondue, warm chocolate sauce, marshmallow, strawberries, melon, bananas, fresh cream and short bread
\$17.00

Fresh fruit and cheese plate with lavosh crispbread
\$17.00

Austrian apple strudel with chantilly cream and vanilla ice cream
15.00

Ebony and Ivory, rich moist mud, white chocolate mousse & dark chocolate, garnished with fresh cream and wild berry coulis
\$16.00

Coffee

Coffee \$4.00

Assorted Tea \$4.00