



## Dinner Menu

*Dinner served from 6pm until 8pm*

### Starters

**Garlic Bread** 7.50  
*Crisp ciabatta with garlic butter*

**Breads & Dips** 12.00  
*Warm specialty breads with house-made dips*

**Seafood Chowder** 13.00  
*Rich creamy chowder laden with seafood, served with warm bread*

**Steamed Mussels** 13.00  
*Steamed NZ green lip mussels, garlic & basil cream with crisp tortilla*

**Lamb Salad (GF)** 13.00  
*Marinated strips of lamb, roasted beets & feta on salad greens*

### Mains

**Sticky Pork Belly** 28.00  
*Slow braised pork belly in a sticky glaze with coconut rice and house slaw*

**Herb Crusted Lamb** 30.00  
*NZ Lamb rump oven roasted in a herb crust, served on sweet potato with minted pea puree, lamb jus and seasonal vegetables*

**Blue Cod** 28.00  
*Oven baked with roasted macadamia crumb, herb potato, salad & fennel sauce*

OR

*Speight's beer battered with fries, salad & house tartare* 28.00

**Beef Ribeye** 32.00  
*NZ beef cooked to your liking, caramelised onion & beetroot tart, salad greens with your choice of mushroom ragout or garlic & peppercorn sauce*

**Bacon Wrapped Chicken** 25.00  
*Tender chicken thigh filled with feta, spinach & sundried tomato, wrapped in streaky bacon on potato hash with stir-fry vegetables*

**Vege Stack (V) (Vn)** 25.00  
*Grilled eggplant, balsamic tomato, thyme roasted mushroom layered on chilli polenta with wilted spinach and house pesto*

**Sides:**

**French Fries** 6.00

**Green Salad** 6.00

**Seasonal Vegetables** 6.00

**Desserts**

**Chocolate Mud Cake (GF)** 12.00  
*Served with ganache, berries & ice cream*

**Lemon Cheesecake** 12.00  
*Served with Chantilly cream*

**Vanilla Brûlée (GF)** 12.00  
*Served with berries and biscotti*

**Sticky Date Pudding** 12.00  
*Served with butterscotch, cream & ice cream*

*(V) Vegetarian, (Vn) Vegan, (GF) Gluten Free*

*\*\*\* All Starters and Mains can be served gluten free on request \*\*\*  
except Seafood Chowder and Battered Blue Cod.*