



Dinner Menu

Dinner served from 6pm until 8pm

Entrée

Garlic Bread	8.00
<i>Crisp ciabatta with garlic butter</i>	
Seafood Chowder	15.00
<i>Rich creamy chowder laden with seafood, with warm crusty bread</i>	
Bacon Wrapped Prawns (GF)	18.00
<i>Prawn cutlets wrapped in streaky bacon on house slaw with mango coulis</i>	
Seared Scallops	20.00
<i>Pan-seared Alaskan scallops on a citrus salad with crisp pancetta and crostini</i>	
Crumbed Camembert	18.00
<i>Creamy camembert wedges in panko crumb on salad greens with tangy plum sauce</i>	

Mains

Pork Belly (GF)	28.00
<i>Sticky pork belly served with fennel salad, sautéed kumara & spinach with a spicy blueberry & apple compote</i>	
Lamb Rump	29.00
<i>Slow-braised lamb shanks, basted in Korean-style barbecue sauce, sesame mashed potato and grilled bok choy</i>	<i>1 shank</i>
	<i>2 shanks</i> 35.00
Blue Cod (GF)	30.00
<i>NZ Blue Cod served with fries, salad greens and house tartare. Your choice of pan-fried, Speights beer batter or crumb coating</i>	
Beef Ribeye (GF)	32.00
<i>Tender NZ beef ribeye, cooked to your liking, served with fries and salad. Your choice of garlic butter, green peppercorn sauce or mushroom sauce</i>	

(V) = Vegetarian | (GF) = Can be made GF by request

Chicken with Scallops and Bacon	29.00
<i>Tender chicken breast stuffed with scallops and wrapped in streaky bacon. Served atop savoury cauliflower rice with guacamole and a creamy garlic & cognac sauce</i>	
Salmon Fillet	32.00
<i>Crispy skinned salmon fillet with orange & carrot puree, polenta chips and a medley of sautéed greens</i>	
Beef & Reef (GF)	42.00
<i>Prime NZ beef fillet, wrapped in bacon and cooked to your liking. Served with pan-seared Alaskan scallops and garlic prawns, on a crisp potato rösti with parsnip puree and seasonal greens</i>	
Maple-glazed Ribs (GF)	28.00
<i>Slow-braised pork ribs with a sticky spiced maple glaze, served with house slaw and fries</i>	
Vege Stack (V)	28.00
<i>Grilled eggplant, tomato and bok choy, served with wilted spinach and mushrooms, layered between crisp polenta fries with a balsamic beetroot reduction</i>	
Sides:	
Fries	6.00
Green Salad	6.00
Seasonal Vegetables	6.00

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