



Dinner Menu

Dinner served from 6pm until 8pm

Entrée

Garlic Bread

Crisp ciabatta with garlic butter

10.00

Soup of the Day

Chef's inspired creation served piping hot with fresh grilled ciabatta

15.00

Seafood Chowder

Rich creamy chowder laden with seafood with fresh grilled ciabatta

20.00

Prawn & Bacon Bowl

Prawn cutlets crispy bacon and mango tossed through lightly dressed salad greens

21.00

Crumbed Camembert

Creamy camembert in panko crumb on salad greens, with tangy cranberry & plum compote

18.00

Seared Scallops

Pan seared scallops with garlic cream aside pea & feta risotto

22.00

Duck Liver Pâté

House made pate with hints of garlic and cognac with a sweet compote and crisp crostini

19.00

(gf) = Gluten Free | (v) = Vegetarian

Please inform your server of any dietary needs and we will endeavour to accommodate these.



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Chef's Bistro Style

Beef Burger

28.00

House beef patty, smoked cheddar, bacon, sautéed onions, sliced beetroot and an egg with lettuce, tomato & balsamic beetroot relish in a toasted bun, served with fries

Chicken Burger

28.00

Tender chicken breast in a parmesan and garlic crust, streaky bacon, brie, tomato, lettuce and avocado with a spiced cranberry and plum sauce in a toasted brioche bun served with fries

Fish 'n' Chips

30.00

Today's choice of fish, light lager batter or crumbed with fries or mash, house slaw & tartare

Beef Schnitzel

28.00

Panko crumbed beef, golden fried and served with fries or mash, house slaw, gravy and two fried eggs

Southern Fried Chicken

28.00

Tender juicy chicken in our special crispy coating with fries or mash, house gravy and slaw

Crispy Chicken Salad

28.00

Local lettuce with herb croutons, crispy bacon, crumbed chicken breast tossed with avocado and garlic dressing and topped with a poached egg

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Chef's Classic Menu

BBQ Pork Ribs	34.00
<i>Tender braised ½ rack of St Louis cut pork ribs, with a spiced bourbon & bbq sauce on crisp hand cut fries,</i>	
Vege Stack (gf,v)	30.00
<i>Grilled egg plant, tomato & zucchini ribbons with wilted spinach and roasted balsamic infused mushrooms layered between crisp polenta fries with a beetroot & balsamic reduction</i>	
Pork Two Ways	35.00
<i>Slow braised Sticky pork belly & cider cured loin medallion served on a kumara fennel & apple rosti with poached pear and a creamy cinnamon infused sauce</i>	
Beef Ribeye (gf)	38.00
<i>Tender NZ beef ribeye cooked to your liking, resting on a caramelized onion and mustard potato gratin with a rich cabernet jus</i>	
Salmon Fillet (gf)	36.00
<i>Hot 'n' sour salmon fillet served on a horse radish scented layonnaise of potato with coconut poached prawn culets</i>	
Lamb Shank (gf)	34.00
<i>A succulent slow braised nz lamb foreshank, basted in a Korean bbq inspired gravy, resting on Sesame mash potato</i>	
Beef 'n' Reef	45.00
<i>A generous 300g nz beef sirloin, cooked to your liking, served on a parsnip and parmesan puree, pan seared prawn cutlets & scallops in a garlic cream</i>	
Sides:	
Green Salad	5.00
Seasonal Vegetables	5.00
Fries	5.00

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Kid's Menu

15.00

Ham & pineapple pizza & fries

Chicken nuggets & fries

Battered fish bites & fries

Cheese burger & fries

Macaroni & cheese

Includes ice cream sundae

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