

DINNER MENU

Starters

Marinated olives with crusty ciabatta	7.0
Beer battered onion rings with smoked tomato mayo	7.0
Whipped cheese spread served with charred ciabatta and spiced plum chutney (V)	14.0
Selection of locally baked breads with hummus and pesto	12.0

Entrée

Soup of the day with toasted ciabatta (GF*)	13.0
Crispy salt and pepper calamari salad with rocket, coriander, fresh chilli and honey mustard dipping sauce	14.0
Beef cheek nuggets with chimichurri mayonnaise	15.0
Shaved eye fillet with crispy capers, cornichons, Parmesan and rocket lightly finished with a lemon dressing (GF)	17.0
Pan-fried halloumi salad with trussed tomato and basil (DF, GF)	16.0
Pork belly morsels with pickled apple and fennel (GF)	16.0
Spicy vegetarian spring rolls with honey chilli dipping sauce and salad greens (V)	14.0

Mains

Roasted pumpkin risotto topped with shaved fennel, crispy shallots and parmesan (GF)	22.0
with chicken	26.0
Pan fried chicken supreme on a garlic and rosemary potato mash with smoked tomato hollandaise, parmesan crisp and rocket (GF)	30.0
Aged eye fillet served with whipped porcini butter, a kumara puree and fresh green beans topped with toasted almonds (GF)	36.0
Roasted lamb rump with balsamic glazed potatoes, wilted greens and herb tapenade (GF)	34.0
Roasted pork belly served on a bed of wet polenta with watercress and a pomegranate dressing (GF)	33.0
Crispy parmesan and polenta cakes with slow roasted vine tomatoes and topped with a summer vegetable and mozzarella salad (V, GF)	26.0
Confit duck leg on crushed gourmet potatoes, pancetta braised cabbage and jus (GF)	35.0
Today's market fish served with garlic sauteed prawns and kumara gratin (GF) accompanied by a zesty rocket and chive salad	34.0

Sides to share: Mash Potato, Salad, Vegetables, Fries 8.0