

DINNER MENU

ENTREES

GARLIC BREAD 8

Grilled focaccia bread with roasted garlic and herbs

CALAMARI 16

Lightly battered salt and pepper calamari with homemade aioli and petite salad

CAULIFLOWER CHEESE CROQUETTES 16

Served with a mild tandoori dip and petite salad

HOISIN PORK AND PRAWN WONTONS 18

Served on salad with sesame, lime and chilli dressing

ARANCINI 15

Vegetarian risotto rice balls with dips and salad

NZ GREEN SHELL MUSSEL 18

Steamed in a creamy coconut, roast garlic and coriander sauce and served with dipping bread

BBQ PORK RIBS 18

Slowed braised pork ribs basted in our homemade smoky BBQ sauce

CHARGRILL

PRIME BEEF RIBEYE STEAK 250G 36

Grass fed New Zealand Beef

BEEF SIRLOIN STEAK 250G 32

Grass fed South Island Beef

BEEF RUMP STEAK 350G 34

Prime New Zealand Beef

RACK OF LAMB 38

South Island farmed

All of our meat is sourced from Silver Fern Farm and is served with a petite salad and your choice of sauce

SAUCES

Creamy mushroom, green pepper corn, garlic butter, red wine jus, dijon mustard

SIDE ORDERS

CRINKLE CUT FRIES 8

Served with aioli and tomato sauce

POTATO WEDGES 8

Served with sour cream and sweet chilli sauce

GARDEN VEGETABLES 8

Freshly steamed and lightly buttered

SWEET CORN COBETTES 8

Served with butter

GARDEN SALAD 8

Lettuce with cherry tomatoes, croutons and balsamic dressing