

# 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** 34

Grass fed New Zealand Beef

**BEEF SIRLOIN STEAK 250G** 30

Grass fed South Island Beef

**BEEF RUMP STEAK 350G** 32

Prime New Zealand Beef

**RACK OF LAMB** 36

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** 6

Served with aioli and tomato sauce

**POTATO WEDGES** 6

Served with sour cream and sweet chilli sauce

**GARDEN VEGETABLES** 6

Freshly steamed and lightly buttered

**SWEET CORN COBETTES** 6

Served with butter

**GARDEN SALAD** 6

Lettuce with cherry tomatoes, croutons and balsamic dressing

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## MAINS

**MANUKA SMOKED SALMON** 38

in house smoked Marlborough Salmon fillet creamy saffron risotto, baby spinach, fennel & broccolini

**BBQ PORK RIBS** 35

slow braised pork ribs basted with our homemade smoky BBQ sauce, & Asian style coleslaw

**FETTUCINE WITH SMOKED CHICKEN** 28

cherry tomatoes, forest mushrooms, baby peas, sundried tomato pesto, shaved parmesan cheese & drizzled with extra virgin olive oil

**POTATO & PUMPKIN GNOCCHI** 26

on sautéed zucchini, aubergine, capsicums & feta cheese finished with a basil pesto sauce