

ENTREES

Lemon pepper seasoned calamari with pineapple salsa
& balsamic drizzle
\$10.50

Toasted Garlic bread or warmed bread with olive oil
& balsamic dip
\$6.00

Oysters' 3 ways- vodka lime shots;
Kilpatrick with bacon & Worcestershire sauce;
Bloody Mary shots
\$4.00 ea

Tempura battered prawns with avocado & wasabi salsa
\$12.00

Chicken, coconut & lemongrass curry with crispy noodles
\$11.00

Lamb strips on rocket & feta, drizzled
with rosemary infused olive oil
\$11.50

MAINS

Eye fillet on potato & bacon sauté`
with sour cream and fresh guacamole
\$26.50

Salmon, honey roasted & served cold over fresh salad
with dill aioli & crispy noodles
\$22.00

Fresh fish on maple roasted baby beetroot with kumara wafers
& lime hollandaise. Please ask for today's fish
\$24.00

Chicken breast topped with rocket pesto, bacon & parmesan cheese
on balsamic roasted mushrooms & pan jus
\$22.00

Sirloin steak on onion rings with potato wafers and rocket with beef jus
\$22.00

Lamb back strap on roast capsicum and green bean risotto
with red wine jus
\$23.50

Pork fillet medallions on kumara wedges, an apple fritter
& camembert cheese sauced with red wine jus
\$23.00

Sides

Garlic seared potato
Steamed vegetables
Garden Salad
Fries
\$5.00 each

BRUNCH & LUNCH

Big breakfast

bacon, eggs, our own baked beans, sausages,
hash browns & toast

\$16.00

Eggs Benedict

poached eggs, rocket leaves, grilled tomato & hollandaise on toast
with either bacon \$15 or smoked salmon \$16

Burritos

Scrambled egg, bacon, mushroom, tomato & cheese
or chicken, both with salad

\$ 14.50

Stella Artois beer battered fish on paper
with fries, lemon & tartare sauce

\$19.00

Ham, tomato, onion & cheese toasty
on home made bread with fries

\$12.00

Chicken or beef burger with cheese, tomato,
lettuce, cucumber, aioli & fries

\$14.00

Beef or veg nachos with cheese & sour cream

Large \$9.00 Small \$6.00

Open steak sandwich with tomato, cucumber, camembert,
lettuce, bbq sauce & fries

\$15.00

Salmon, honey roasted & served cold over fresh salad
with dill aioli & crispy noodles

\$16.00

DESSERTS

Blueberries, vanilla sponge dipped in orange liqueur and white chocolate flavoured mascarpone layered in a glass and sprinkled with nutmeg
\$12.00

Real champagne sorbet and fresh strawberries dusted with icing sugar
\$12.00

Caramelised lemon tart with frozen yoghurt and passion fruit couli
\$12.00

Our signature dessert, chocolate absolute cake
with Kapiti vanilla bean ice cream
\$12.00