



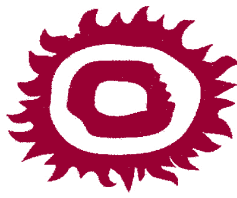
DINNER

Mushroom & Blue Cheese w/rocket tomato bruschetta			\$18.50
Crisp Fried Calamari w/ apple radish salad - lemon tomato			\$19.50
Mussels Green lipped mussels in white wine with a Thai style sauce & toasted breads.			\$16.50
Seared Scallops cauliflower puree, roasted asparagus & caramel sauce			\$20.50
Caesar Salad Crisp cos, anchovies, bacon, garlic croutons, soft egg and parmesan with Caesar dressing.	\$18.80	add Chicken	\$21.80
Sesame Chicken Salad w/ pickled ginger, avocado, cucumber & carrot & vinaigrette			\$21.50
Nicoise Salad rare tuna ,potatoes ,green beans, olives, capers ,soft egg			\$26.50
Lamb Loin Salad w/roasted kumara, tomatoes ,feta and Moroccan dressing			\$28.50
Roasted Pumpkin and Kumara with feta, sundried tomatoes, spinach, pinenuts and basil pesto, finished with aioli and mesculin.			\$20.80
Spaghetti Bolognese home style, slow cooked bolognese w garlic, thyme & oregano			\$20.50
Fettuccine Carbonara Fresh fettuccine, ham, mushrooms bound in a creamy sauce topped with shaved parmesan.....	\$21.00	Add Chicken	\$22.50
Penne Pistachio, Chicken & Mushroom Penne w/seared garlic chicken, button mushrooms & pistachio nuts in a creamy white wine & parmesan sauce			\$22.50
Seafood Linguine Sauteed medley of seafood & mussels tossed in a creamy napolitana sauce with shaved parmesan & dill fraiche.			\$23.50
Vegetarian Ravioli stuffed with roast pumpkin & feta w/ a tomato pumpkin & pesto sauce, topped with mushroom and parmesan.			\$22.50



DINNER

Salmon Risotto w/asparagus & parsley	\$23.50
Fresh NZ Flounder: Pan fried on mash potato, capers, parsley, butter sauce (please ask staff for availability)	\$27.50
Scotch Fillet Steak: w/ asparagus, mash potato & mushroom sauce	\$29.50
Fresh Manuka Salmon on warm new potatos with tomatoes, capers, rocket & basil w/ tarragon hollandaise.	\$28.50
Pan Fried Snapper lemon crumbs: w/asparagus risotto, grilled courgette & tomatoes	\$34.50
Beef Wellington w/ roasted potatoes and vegetables	\$36.50
Pork Belly slow cooked w/seared scallops, sliced potatoes, cauliflower puree, apple & pineapple chutney, caramel sauce	\$35.50
Braised Lamb Shank rosemary roast potatoes, baby carrots in a rich lamb jus	Sgls \$26.50 Dble \$35.50
Eye Fillet served on a smoked garlic, feta, rosemary potato cake w/ seasonal greens & a red wine jus.	\$36.50
SIDE ORDERS	
Greek Salad Tomatoes, cucumber, feta cheese, olives, mesculin, oregano & vinaigrette.	\$11.50
Side Salad Fresh mixed green salad	\$9.00
Home made baked beans w/tomato sauce	\$9.00
Vegetables of the Day Seasonal daily vegetables steamed & tossed	\$9.00
Fries, Curly (Spiral) Fries, Kumara Fries with aioli	\$9.00
Wedges Seasoned wedges with sour cream	\$9.00



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Caesar Salad Crisp cos, anchovies, bacon, garlic croutons, soft egg and parmesan with Caesar dressing	\$18.80
	add Chicken \$21.80
Sesame Chicken Salad w/ pickled ginger, avocado, cucumber & carrot & vinaigrette	\$21.50
Nicoise Salad rare tuna, potatoes ,green beans, olives, capers, soft egg	\$25.50
Lamb Loin Salad w/roasted kumara, tomatoes ,feta and Moroccan dressing	\$28.50
Roasted Pumpkin and Kumara with feta, sundried tomatoes, spinach, pinenuts and basil pesto, finished with aioli and mesculin.	\$20.80
Salmon Risotto w/asparagus & parsley	\$23.50
Spaghetti Bolognese home style, slow cooked bolognese w garlic, thyme & oregano	\$20.50
Fettuccine Carbonara: Fresh fettuccine, ham, mushrooms bound in a creamy sauce topped with shaved parmesan..	\$21.00
	Add Chicken \$22.50
Penne Pistachio, Chicken & Mushroom Penne w/seared garlic chicken, button mushrooms, pistachio nuts in a creamy white wine & parmesan sauce	\$22.50
Seafood Linguine Sauteed medley of seafood & mussels tossed in a creamy napolitana sauce with shaved parmesan & dill fraiche.	\$23.50
Vegetarian Ravioli stuffed with roast pumpkin & feta w/ a tomato pumpkin & pesto sauce, topped with mushroom and parmesan.	\$22.50

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(please ask staff for availability)	
Fresh Manuka Salmon on warm new potatos with tomatoes, capers, rocket & basil w/ tarragon hollandaise	\$28.50
Seared Tuna lentil, spinach, carrot, cauliflower puree, baby onions and jus	\$34.50
Pan Fried Snapper lemon crumbs: w/asparagus risotto, grilled courgette & tomatoes	\$34.50
Beef Wellington w/roasted potatoes and vegetables	\$36.50
Pork Belly slow cooked w/seared scallops, sliced potatoes, cauliflower puree, apple & pineapple chutney, caramel sauce	\$35.50
Lamb Rack w/ masala potatoes, spinach, pineapple & pear chutney	\$35.50
Braised Lamb Shank rosemary roast potatoes, baby carrots in a rich lamb jus	Sgle \$26.50
	Dble \$35.50
Scotch Fillet Steak: w/ asparagus, mash potato & mushroom sauce	\$29.50
Eye Fillet served on a smoked garlic, feta, rosemary potato cake w/ seasonal greens & a red wine jus.	\$36.50
Seafood Mixed Grill: scampi,snapper,salmon, squid, oysters, mussels, potatoes	\$45.50
SIDE ORDERS	
Greek Salad Tomatoes, cucumber, feta cheese, olives, mesculin, oregano & vinaigrette.	\$11.50
Side Salad Fresh mixed green salad	\$9.00
Home made baked beans w/tomato sauce	\$9.00
Vegetables of the Day Seasonal daily vegetables steamed & tossed	\$9.00
Fries, Curly (Spiral) Fries, Kumara Fries w/aioli	\$9.00
Wedges Seasoned wedges with sour cream	\$9.00