



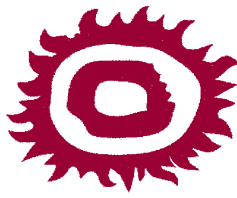
DINNER

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
Lamb Rack w/steamed & tossed vegetables, honey roasted kumara, carrots pineapple & pear chutney	\$35.50
Braised Lamb Shank rosemary roast potatoes, baby carrots in a rich lamb jus	Sg1e \$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



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 **\$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**

Fresh NZ Flounder: Pan fried on mash potato, capers, parsley, butter sauce **\$27.50**

(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/steamed & tossed vegetables, honey roasted kumara, carrots, 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**