

## DINNER

### - ENTREES -

**PIZZA BREAD 11.5**  
parmesan or garlic with a trio of dips

**SOUP OF THE DAY 14.5**  
please ask staff for availability.

**SEAFOOD CHOWDER (BWL) 16.5**  
w/ scallops, mussels, clams, salmon, tarakihi. Served w/ ciabatta.

### - RAW BAR -

**FRESHLY SHUCKED NZ OYSTERS**  
half doz **21.5** doz **38.5**  
three ways: Fresh – Kilpatrick - Tempura.

**SALMON or TUNA CRUDO (spicy) GF 18.5**  
ginger, garlic, chilli, coriander, radish, spring onion.

**NZ WHITEBAIT FRITTER GF P.O.A.**  
w/ rocket, parmesan cheese salad & lemon mayonnaise.

**CHICKEN LIVER PARFAIT 18.5**  
Topped with spiced salt shredded pork and served with toasted crostini.

**MUSHROOMS & BLUE CHEESE 16.5**  
w/ rocket and tomato bruschetta.

**PRAWNS 19.5**  
w/ chilli garlic sauce served with salad & toasted ciabatta.

**MANUKA ENTRÉE PLATE (for 2) 28.5**  
Olives, Sardines, Chicken Liver Parfait served with brandied sultana compote & toasted crostini

### - SPECIALTY -



**VEGETARIAN PLATTER for 2 49.5**  
roasted pumpkin and kumara, mushroom & blue cheese, vege fritters, garden salad, hand cut fries w/ spiced salt, toasted ciabatta and a trio of dips.

**SEAFOOD PLATTER for 2 63**  
scampi, snapper, salmon, squid, oysters, mussels & potatoes.

**MEAT PLATTER (spicy) for 2 GF 66**  
lamb skewers, slow cooked pork belly, scotch fillet, grilled chicken, hand cut fries w/ spiced salt, garden salad, toasted ciabatta and a trio of dips.

### - SALAD -



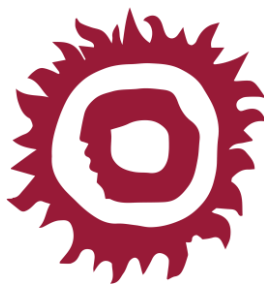
**ROASTED PUMPKIN & KUMARA GF 21**  
w/ feta, sundried tomatoes, spinach, pine nuts and basil pesto, finished with aioli and mesclun.

**CAESAR SALAD 20** add Chicken **24**  
crisp cos, anchovies, bacon, garlic croutons, soft egg and parmesan with Caesar dressing.

**LAMB LOIN SALAD GF 28.5**  
w/ roasted kumara, tomatoes, feta, mesclun & Moroccan dressing.

**CHICKEN & MANGO SALAD GF 23.5**  
chicken breast, grilled halloumi, avocado, potato crisps, aioli & vinaigrette dressing.

**CALAMARI & SCALLOPS CAESAR SALAD GF 28**  
served on cos lettuce, anchovies, parmesan cheese & egg.



## DINNER



### - FISH -

**MONK FISH GF 22.5**

Grilled w mash potatoes & garden salad

**NZ FLOUNDER GF 28.5**

pan fried on mash potato, capers, parsley, lemon butter sauce.

**MUSSELS 19.5**

NZ green lipped mussels in white wine with a Thai style sauce, served with toasted Ciabatta

**SALMON GF 28.5**

grilled w/hand cut fries, spiced salt, rocket salad, hollandaise sauce.

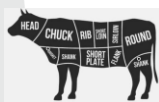
**SEARED TUNA GF 34.5**

w asparagus, green peas puree, roasted pumpkin & kumara salad.

**PAN FRIED SNAPPER with lemon crumbs 34.5**

w asparagus risotto, tomatoes, grilled courgette.

### - MEAT -



**LAMB SKEWERS (spicy) GF 25.5**

w/ cabbage salad and Greek dressing & hummus.

**BANGERS & MASH 23.5**

w/ a rich gravy & potato crisps

**SCOTCH FILLET STEAK GF 31.5**

w/ asparagus, mash potato & mushroom sauce.

**PORK BELLY GF 35**

slow cooked w/ scallops, cauliflower puree & apple salad, caramel sauce.

**BRAISED LAMB SHANK GF single 28.5 double 36.5**

roasted potatoes, carrots in a rich lamb jus.

**LAMB RACK (spicy) GF 35.5**

Marinated with 5 spice & lemongrass served w/ pear & walnut salad & a kumara mash.

**EYE FILLET GF 39.5**

w/ cafe de Paris butter, rocket leaves, hand cut fries w/ spiced salt & beef jus.

### - PASTA -

**SPAGHETTI BOLOGNESE 20.5**

home style, slow cooked Bolognese w/ garlic, thyme & oregano.

**FETTUCCINE CARBONARA 21.5**

add Chicken **24.5**

fresh fettuccine, ham, mushrooms bound in a creamy sauce topped with shaved parmesan.

**PENNE PISTACHIO CHICKEN & MUSHROOM 22.5**

w seared garlic chicken, mushrooms & pistachio nuts in a creamy white wine & parmesan sauce.

**SEAFOOD LINGUINE 23.5**

sautéed medley of seafood & mussels tossed in a creamy napolitana sauce with shaved parmesan.

**VEGETARIAN RAVIOLI 22.5**

stuffed with roast pumpkin & feta w/ a tomato pumpkin & pesto sauce, topped with mushroom and parmesan.

**SALMON RISOTTO GF 23.5**

w asparagus, parsley & cherry tomatoes.

### - SIDES -

**GREEK SALAD 11.5**

tomatoes, cucumber, feta cheese, olives, mesclun, oregano & vinaigrette.

**SIDE SALAD 9**

fresh mixed green salad.

**VEGETABLES OF THE DAY 9**

seasonal daily vegetables steamed and tossed.

**FRIES, CURLY (SPIRAL) FRIES, KUMARA FRIES 9**

w aioli.

**WEDGES 9**

seasoned wedges with sour cream.

**HAND CUT FRIES 9**

w spiced salt & aioli