



DINNER

- ENTREES -

PIZZA BREAD 11.5
parmesan or garlic with a trio of dips

DIPS PLATE 11.5
selection of bread and dips.

SOUP OF THE DAY 14.5
please ask staff for availability.

SEAFOOD CHOWDER 17.5
w scallops, mussels, clams, salmon, tarakihi. Served w ciabatta.

CLEVEDON OYSTERS *half doz 19.5 doz 34.5*
three ways: Fresh – Kilpatrick - Tempura.

MUSHROOM & BLUE CHEESE 18.5
w rocket tomato bruschetta.

SALMON or TUNA SASHIMI (spicy) 17.5
ginger, garlic, chilli, coriander, radish, spring onion.

NZ WHITEBAIT FRITTER 19.5
w rocket, parmesan cheese salad & lemon mayonnaise.

SEARED SCALLOPS 22.5
cauliflower puree, roasted asparagus & caramel sauce.

CRISP FRIED CALAMARI 19.5
w apple radish salad - lemon tomato.

PRAWNS 18.5
w chilli garlic served with salad & romesco sauce toasted ciabatta.

MUSSELS 16.5
green lipped mussels in white wine with a Thai style sauce & toasted breads.

- SPECIALTY -

VEGETARIAN PLATTER for 2 47.5
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 49.5
scampi, snapper, salmon, squid, oysters, mussels & potatoes.

MEAT PLATTER (spicy) for 2 55.5
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 -

TUNISIAN CHICKPEAS SALAD (spicy) 19.8
w parsley, red onions, tomatoes, olives and chilli .

ROASTED PUMPKIN & KUMARA 20.8
w feta, sundried tomatoes, spinach, pinenuts and basil pesto, finished with aioli and mesculin.

CAESAR SALAD 18.8 add Chicken 21.8
crisp cos, anchovies, bacon, garlic croutons, soft egg and parmesan with Caesar dressing.

CHICKEN & MANGO SALAD 23.8
chicken breast, grilled halloumi, avocado, potato crisps, aioli & vinaigrette dressing.

CALAMARI & SCALLOPS CAESAR SALAD 27.8
served on cos lettuce, parmesan cheese & egg.



DINNER

- FISH -

SALMON RISOTTO 23.5

w asparagus & parsley.

FLOUNDER 27.5

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

SALMON 28.5

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

SEARED TUNA 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) 25.5

w cabbage salad and Asian dressing & humus.

SCOTCH FILLET STEAK 29.8

w asparagus, mash potato & mushroom sauce.

PORK BELLY 35

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

BRAISED LAMB SHANK single 26.5 double 35.5

roasted potatoes, carrots in a rich lamb jus.

LAMB RUMP (spicy) 35.5

w roasted eggplant, Tunisian chickpeas salad, harissa, cherry tomatoes, cos lettuce.

EYE FILLET 36.5

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

- PASTA -

SPAGHETTI BOLOGNAISE 20.5

home style, slow cooked bolognese w garlic, thyme & oregano.

FETTUCCINE CARBONARA 21.5

add Chicken **23.5**

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.

- SIDES -

GREEK SALAD 11.5

tomatoes, cucumber, feta cheese, olives, mesculin, 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



DINNER

MUSHROOM & BLUE CHEESE 18.5

w rocket tomato bruschetta.

CRISP FRIED CALAMARI 19.5

w apple radish salad - lemon tomato.

MUSSELS 16.5

green lipped mussels in white wine with a Thai style sauce & toasted breads.

SEARED SCALLOPS 22.5

cauliflower puree, roasted asparagus & caramel sauce.

CAESAR SALAD 19 add Chicken 22

crisp cos, anchovies, bacon, garlic croutons, soft egg and parmesan with Caesar dressing.

TUNISIAN CHICKPEAS SALAD (spicy) 20

w parsley, red onions, tomatoes, olives and chilli.

ROASTED PUMPKIN & KUMARA 21

w feta, sundried tomatoes, spinach, pinenuts and basil pesto, finished with aioli and mesculin.

CHICKEN & MANGO SALAD 24

chicken breast, grilled halloumi, avocado, potato crisps, aioli & vinaigrette dressing

CALAMARI & SCALLOPS CAESAR SALAD 28

served on cos lettuce, parmesan cheese & egg.

LAMB SALAD (SPICY) GF 28.5

w grilled pineapple, eggplant & mung bean salad, harissa.

SALMON RISOTTO 23.5

w asparagus & parsley.

SPAGHETTI BOLOGNAISE 20.5

home style, slow cooked bolognese w garlic, thyme & oregano.

FETTUCCINE CARBONARA 21.5 add Chicken 23.5

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.

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VEGETARIAN RAVIOLI 22.5

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VEGETARIAN PLATTER for 2 47.5

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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.

MONK FISH GF 19.50

Grilled w mash potatoes & garden salad

FRESH NZ FLOUNDER 27.5

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

SALMON 28.5

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

SEARED TUNA 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.

LAMB SKEWERS (spicy) GF 25.5

w cabbage salad and Asian dressing & hummus.

CHICKEN CURRY (SPICY) GF 22.5

capsicum & broccoli, w hand cut fries or steam rice.

PORK BELLY 35

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

LAMB RUMP (spicy) 35.5

w roasted eggplant, Tunisian chickpeas salad, harissa, cherry tomatoes, cos lettuce.

BRAISED LAMB SHANK single 26.5 double 35.5

roasted potatoes, carrots in a rich lamb jus.

SCOTCH FILLET STEAK 30

w asparagus, mash potato & mushroom sauce.

EYE FILLET 36.5

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

SIDE

GREEK SALAD 11.5

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

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fresh mixed green salad.

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