



DINNER

Gluten free option available

- 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) GF 17.5

ginger, garlic, chilli, coriander, radish, spring onion.

NZ WHITEBAIT FRITTER GF 19.5

w rocket, parmesan cheese salad & lemon mayonnaise.

SEARED SCALLOPS GF 22.5

cauliflower puree, roasted asparagus & caramel sauce.

CRISP FRIED CALAMARI GF 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 GF 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 -

ROASTED PUMPKIN & KUMARA GF 21

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

CAESAR SALAD 19 add Chicken 22

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 24

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

CALAMARI & SCALLOPS CAESAR SALAD GF 28

served on cos lettuce, parmesan cheese & egg.



DINNER

- FISH -

MONK FISH GF 19.50

Grilled w/ mash potatoes & garden salad

SALMON RISOTTO GF 23.5

w/ asparagus, parsley & cherry tomatoes

FLOUNDER GF 27.5

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

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 Asian dressing & hummus.

BANGERS & MASH 22.5

w/ a rich gravy & potato crisps

SCOTCH FILLET STEAK GF 30

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 26.5 double 35.5

roasted potatoes, carrots in a rich lamb jus.

LAMB RACK (spicy) GF 35.5

Marinated with 5 spice & lemongrass served with pear, walnut salad & kumara mash

EYE FILLET GF 36.5

with café 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 GF 9

w/ spiced salt & aioli.