

# MENU

## Entrée

### **MIXED OLIVES 8**

*Marinated in lemon oil and herbs*

### **GARLIC BREAD 6**

*Add cheese 2*

### **CHICKEN WINGS 10**

*With buffalo hot wing sauce or lemon pepper mayo*

### **SALT AND PEPPER SQUID 12**

*Sweet chilli, soy, ginger and sesame glaze with carrot, daikon and coriander salad*

### **SEAFOOD CHOWDER 14**

*Fresh fish, smoked hoki, mussels and warm bread roll*

## Mains

### **SIRLOIN STEAK 29**

*Steak with side of chips and Veg*

*With a choice of garlic butter or peppercorn sauce*

### **BRAISED PORK BELLY 27**

*With herb roasted baby potatoes, broccoli and apple mustard cider sauce*

### **FISH AND CHIPS 20**

*Battered fish, chips, house salad and homemade tartare sauce*

### **PAN FRIED SALMON 28**

*Herb roasted potatoes, broccoli and lemon caper butter sauce*

### **SUNDRIED TOMATO CHICKEN ROULADE 25**

*Sundried tomato stuffed chicken breast with thyme gravy, mash and Veg*

### **TRUFFLED MUSHROOM RISOTTO 20**

*Truffle mushroom risotto with parmesan cheese, figs and roasted walnuts*

### **CARBONARA 20**

*Creamy carbonara with bacon, mushroom and parmesan*

*Add Chicken 6*

## Sides

**HOUSE SALAD 6**

**MASHED POTATO 6**

**SEASONAL VEG 6**

**HERB ROAST POTATO 6**

**CHIPS 6**

## Desserts

*Raspberry white chocolate brulee with shortbread 10*

*Warm chocolate brownie with mixed berries and ice cream 10*

*Ice cream sundae with your choice of chocolate, strawberry and caramel sauce 10*