

FairWeathers

EST. 1879

RESTAURANT MENU

STARTERS

BAKED GARLIC BAGUETTE... Sliced baguette with whipped garlic butter	\$8.50
BREADS AND DIPS... Oven warmed served with dips	\$13.90
SALT AND PEPPER SQUID... Delicious morsels seasoned and cooked in a light Tempura batter served with dipping sauces	\$14.90
HOMEMADE PATE... Creamy chicken liver pate, fruit chutney, crackers & warm buttered toast	\$14.90
SOUP OF THE DAY... Served with a warm dinner roll	\$14.90
SEAFOOD CHOWDER... Smoked seafood in a thick creamy chowder with a garlic baguette slice	\$14.90

MAINS

VEGETARIAN STACK... Tasty layers of potato and kumara rosti with a field mushroom, grilled pepper, halloumi cheese & topped with onion rings	\$25.90
BATTERED FISH OF THE DAY WITH SQUID... Fillets dipped in our own Beer Batter fried in canola oil served with curly fries, salt & pepper squid and creamy Tartare sauce	\$29.90
OVEN BAKED FISH OF THE DAY... Fillets served on mash with seasonal vegetables and a creamy thai sauce	\$29.90

STUFFED CHICKEN BREAST... Stuffed with smoky ham & mozzarella, wrapped in bacon and baked, finished with a creamy mushroom sauce with greens, bacon & a spinach potato rosti \$29.90

PORK BELLY... Tender pork slow roasted in chef's own sauce on a bed of mash, wilted baby spinach with apple slices and kumara ribbons \$29.90

LAMB RACK... Tender Lamb sealed then baked with a Moroccan cream cheese and feta crust, served pink, with kumara rosti, seasonal vegetables & jus \$32.90

FILLET STEAK (GF option available)... Our signature dish of a superior cut, cooked to your liking served with a full flavoured field mushroom, smoky bacon, homemade onion rings with our popular mushroom sauce, served with potato gratin \$32.90

LAMB SHANK... Tender oven-braised shank served on mash with wilted spinach, tomato, rosemary and red wine gravy with kumara ribbons and a pea puree (1) \$24.90 (2) \$29.90

EXTRA WITH MEALS... Potato gratin \$6.00, Fries \$6.00, Salad \$6.00, Vegetables \$6.00

DESSERTS

LEMON TART... A sweet pastry shell with mouth-watering lemon filling served with strawberries and lemon curd \$14.50

ORANGE AND ALMOND CAKE... A moist cake made from almonds and juicy fresh poached oranges served with liqueur soaked mandarins \$14.50

TIRAMISU... Mascarpone cream between layers of coffee sponge served with a dusting of cocoa & coffee cream sauce \$14.50

CHOCOLATE & RASBERRY BROWNIE... Homemade chocolate and raspberry served with berry couli \$14.50

ICE CREAM SUNDAE... a traditional favourite with your choice of caramel, chocolate or Berry topping \$13.90

CRÈME BRULÉE... A light custard dessert with a hint of Baileys \$14.50