



RESTAURANT MENU

STARTERS

Baked Garlic Baguette...	<i>Sliced baguette with whipped garlic butter</i>	GFA	\$8.50
Seafood Chowder...	<i>Smoked seafood in a thick creamy chowder served with a garlic baguette slice</i>		\$14.00
Breads & Dips...	<i>Oven warmed, served with a selection of dips</i>	GFA/DEA	\$14.00
Pate...	<i>House-made duck liver pate with a spicy red wine jelly served with ciabatta, gingerbread and an apple puree</i>		\$14.00
Tempura Coconut Prawns...	<i>with a mango sauce, mesclun with a citrus dressing and avocado salsa</i>		\$15.50

MAINS

Mushroom Risotto...	<i>Creamy mushroom, parmesan and white wine risotto</i>	V GF VeganA	\$26.00
Chicken Roulade ...	<i>Rolled breast with a spinach and ricotta filling, red polenta fries on a carrot puree served with brussel sprouts and baby carrots</i>		\$30.00
Pork Belly...	<i>Pork Belly braised with celeriac, carrot and ginger puree and Served with seasonal vegetables</i>		\$30.00
Oven baked "Fish of the Day" and squid...	<i>Squid ink gnocchi, beetroot confit with fried squid, fresh rocket and rocket pesto sauce</i>		\$30.00
Beer battered "Fish of the Day"...	<i>Fillets dipped in house made crispy beer batter Served with curly fries, tartare sauce and salad. Add Salt and Pepper squid (4)</i>		\$30.00 \$6.00
Aged Beef Fillet...	<i>Aged 21 days served with roasted kumara, Romanesco broccoli and peas with mixed root vegetables. Topped with a mushroom and beef jus</i>		\$32.00
Lamb Rack...	<i>On a seasonal vegetable pie stuffed with red onion confit, pumpkin, Leek, mash potatoes and meat jus</i>		\$35.00

Sides... Fries \$6.00, Salad \$6.00, Vegetables \$6.00



DESSERTS

Chocolate Brownie... <i>with white chocolate mousse and ice cream</i>	\$14.50
	<i>GFA</i>
Apple Crumble... <i>Slow cooked spiced apples with toasted rolled oats, white chocolate and macadamia nuts served with hokey pokey semifreddo</i>	\$14.50
	<i>GFA</i>
Classic Ice-Cream Sundae... <i>Creamy vanilla bean ice-cream with your choice of topping. Caramel, chocolate or strawberry. Served with sprinkles and marshmallows in a waffle basket</i>	\$14.50
Tiramisu... <i>Amareto mascarpone cream and berries between layers of coffee-soaked lady fingers served with a dusting of chocolate & anglaise sauce</i>	\$14.50
Dessert of the Day... <i>Ask our friendly wait staff for today's Dessert Special</i>	\$14.50
Chocolate Fondant.... <i>served with mango sorbet</i>	\$14.50
	<i>VEGAN</i>
Affogato... <i>Vanilla bean ice-cream & espresso shot</i>	\$12.50
<i>Or add your choice of Liqueur</i>	\$16.50
Liqueur Coffees... <i>Some liqueurs just go better with coffee.</i>	\$14.50
<i>Frangelico~ mellow but nutty flavour, alike to hazelnut with vanilla added</i>	
<i>Kahlua ~ tastes like coffee with a touch of sweetness</i>	
<i>Amaretto ~ nutty liqueur with subtle almond</i>	
<i>Grand Marnier ~ an after-dinner treat, add the flavour of orange</i>	
<i>Baileys ~ add a creamy texture with a smooth taste of whiskey</i>	
<i>Butterscotch Schnapps ~ add that sweet taste of butterscotch</i>	

Or create your own with your choice of Liqueur