

DINNER MENU

SMALL PLATES

GARLIC BREAD (V) \$12
 Pull apart ciabatta with our home made garlic herb butter

CHEESY GARLIC BREAD \$15
 Pull apart ciabatta with our home made garlic herb butter and cheese

FRIES \$12
 Bowl of fries with tomato sauce and aioli

DIRTY FRIES \$19
 Fries topped with brisket stew, cheese & home-made mayonnaise

CEVICHE \$32
 Marinated diced raw fish of the day with chilli, onion, tomato, cucumber in a citrus dressing with crusty bread

CALAMARI \$18
 Deep fried calamari rings coated in lemon pepper served on leafy greens, with lemon & tartare sauce.

GARLIC PRAWNS (GF) 7pieces \$31
 Pan fried prawns with garlic, onion, and zucchini cooked in a garlic butter sauce.

HONEY GLAZED NIBBLES (DF)
 Deep fried chicken nibbles tossed in honey glaze sauce
6PC - \$19
12PC - \$29

BUFFALO NIBBLES (DF)
 Deep fried chicken nibbles tossed in buffalo sauce
6PC - \$19
12PC - \$29

NATURAL OYSTERS (subject to availability)
 Pacific oysters served with sherry vinegar and shallots and lemon wedges
6PC - \$29
12PC - \$55

CLASSICS

KOREAN CHICKEN BURGER (GFA) \$30
 Deep-fried chicken breast coated in our homemade crunchy coating, slaw, lettuce, McClure's pickles, honey glazed sauce in a brioche bun, with fries and aioli
Swap for Grilled Chicken add \$2
Swap for Gluten Free Bun add \$4.50

CHEESE BURGER (GFA) \$30
 180gm beef patty made by our local butcher with bacon, lettuce, tomato, caramelised onion, cheddar, sweet tangy McClure's pickles & relish in a brioche bun with fries & aioli
Swap for Gluten Free Bun add \$4.50

DOUBLE BEEF & CHEESE BURGER \$40.5
 2 X 180gm beef patty made by our local butcher with bacon, lettuce, tomato, caramelised onion, cheddar, sweet tangy McClure's pickles & relish in a brioche bun with fries & aioli
Swap for Gluten Free Bun add \$4.50

VEGETARIAN BURGER (V/GFA) \$27
 Lettuce, tomato, veggie patty (kumara, carrots, lentils, chickpeas.), McClure's pickles & caramelized onion & relish in a brioche bun and fries
Swap with Gluten Free bun \$4.5

FISH & CHIPS (DF/GFA) \$31
 beer battered market fish, lemon, petit salad served with fries & tartare sauce
Panfried - Add \$2

DINNER MENU

LARGE PLATES

VEGE STACK (V/DF) \$31

Tower of grilled field mushrooms, courgettes, eggplant, red peppers, wilted spinach, slow-roasted tomato on a potato rosti with chimichurri & red pepper emulsion

CHICKEN & MUSHROOMS LINGUINI \$32

In rich creamed pesto sauce with parmesan

CHICKEN FRANGELICO \$38

Marinated chicken breast, oven roasted served with carrot puree, roasted vegetables, potato gratin, creamed Frangelico sauce & chorizo crumbs

DUCK & PORK BELLY \$42

Oven roasted duck breast & braised pork belly served with butter bean puree, pickle zucchini, bok choy & plum sauce

SALADS

PRAWN & CHICKEN SALAD \$35

Grilled chicken, pan fried prawn with leafy greens, avocado, mango and peach chutney & home-made mayonnaise

CAESAR SALAD \$31

Cos lettuce, parmesan, chunky lardon, poached egg, crouton, anchovy drizzled with Caesar dressing

(Anchovies are used in the dressing)

Add fried or grilled chicken \$8.5

Add Calamari \$8.5

Add House Smoked Salmon \$16.5

LAMB RACKS & LAMB POT PIE (GFA) (4 Racks) \$46

Herbs Crust, Potato Gratin, pickles zucchini, whipped feta, chimichurri, minted jus

FISH OF THE DAY (GF/DFA) \$42

Pan fried, on mushrooms risotto, green beans, scallops creamed garlic sauce

SCOTCH FILLET 220gm \$43

Prime fillet with confit potatoes, green beans, caramelized onion & peppercorn sauce

PLATTERS

SEAFOOD PLATTER \$89

marinated mussels, pan-fried scallops, garlic prawns, lemon pepper calamari, house smoked salmon, battered fish, battered prawn, garlic bread, and dipping sauce.

ORCA PLATTER \$95

Baby back ribs, honey glazed pork belly, grilled flank steak, grilled Lamb chop, honey glazed chicken nibbles, buffalo chicken nibbles, fries and dipping sauce.

SIDES

Side Salad \$9.5

Roast mixed Vegetables \$11

Potato Gratin (1 piece) \$6.50

DESSERT

CHOCOLATE MOUSSE

\$16

With whipped cream, chocolate sticks &
poached blueberry

DIRTY SUNDAE

\$15

Two scoops of vanilla ice cream, whipped cream, chocolate sauce, flourless brownie, sprinkles & chocolate shaving

BAKED LEMON CURD CHEESECAKE

\$15

With orange coulis, berry gel, vanilla ice
cream & roasted hazelnuts

AFFOGATO

\$19.5

Vanilla ice cream, short black, liqueur of your choice, macaron, flourless brownie