

# Let's start with entrée

## BREADS

House baked crusty loaves \$ 10

Serves 2 or more- with your choice of

Garlic butter - Sundried tomato butter - Plain whipped butter - Olive & basil tapenade -Olive oil & balsamic

## STARTERS

Classic oyster's natural (6) NZ half shell – cocktail sauce – lemon \$28 (GF)

Crisp tender duck leg – crisp angel noodle - orange chilli salad – sticky orange, ginger & soy sauce \$19

Australian Pan-fried garlic king prawns – homemade herb bread char-grilled – garlic cream \$19 (GF)

Ocean fresh pan fried Scallops – black sponge – green pea puree – butter sauce \$19

Char-grilled chilli Calamari – chipotle tomato relish – lime aioli \$18 (GF)

Hazelnut & almond crumbed chicken – caramelized onion & berry jam – pear rocket salad \$17 (GF)

Char-grilled smoked kangaroo - fetta cheese and tomato salad – relish – balsamic glaze \$19 (GF)

Roasted Mediterranean vegetable tart – salad garnish \$17 (V)

# The Main Round

Atlantic salmon – kipflers – heirloom tomato salad – asparagus – dill aioli – balsamic reduction \$33 (GF)

Slow roasted maple BBQ lamb ribs – roast potatoes – slaw – mild chilli tomato salad \$29 (GF)

Pork belly – spiced sweet potato and pumpkin – pak choy – port wine glaze \$29 (GF)

Chicken breast – pan-fried fresh forest mushrooms – buttered mash – broccolini – madira jus \$29 (GF)

Korean sticky beef ribs – char-grilled cinnamon pineapple – pickled ginger salad – coconut rice \$29

Freshly made whole egg pasta - Forest mushroom – cherry tomatoes – onion – baby spinach –asparagus – basil pesto cream sauce \$24

Add chicken \$30 Add king prawns \$35

# Bring in the Beef

250 gram MSA Rump \$22

400 gram MSA Rump \$39

350 gram MSA Rib Fillet \$39

250 gram MSA Black Angus Eye Fillet \$40

**PLUS 2 SIDES:** Beer battered chips - Sweet potato fries - Steamed seasonal vegetables (GF) - Garden salad with dressing (GF) - Buttered mashed potato (GF) - (GFO)

**THEN ADD SAUCE:** Diane - Creamy mushroom - Pink peppercorn - Red wine jus (GF) – Gravy  
- Garlic butter- Garlic cream (GF)

**STEAK TOPPERS:** 3 x Garlic Cream Prawns (GF) \$7 Calamari (GF) \$6 - Onion rings \$5

## Country Fare

**Huge outback mix grill \$26**

Thick pork sausage – beef rissole – bacon – 150gm minute steak – fried egg – mash – veg

**Beef rissoles \$19**

Buttered mash – veggies - mild peppered gravy

**Steak sandwich \$18**

Lettuce – tomato – onion – cheese – BBQ sauce – chips

**Bangers and Mash \$22**

Thick Maple bacon pork sausages – buttered mash – onion gravy

**Crumbed fresh ocean Cod fillets \$26**

Chips – garlic cream – green pea – slaw – tartare – lemon

## Sides

Sweet potato fries with aioli (NF) \$7

Seasonal vegetables (GF, NF) \$7

Garden salad with dressing (GF, NF) \$6

Beer battered chips (V) \$6

Buttered mashed potato \$7

Onion rings \$7

# The Last Stop

**Classic Italian Tiramisu** - Layers of soft whipped mascarpone and coffee dipped ladyfinger biscuits –served with berries and cream **\$12**

**Coffee Crème brulee – vanilla biscuit – whipped cream** - A rich espresso custard base topped with a hard caramel crack **\$14**

**Couverture chocolate and cherry delight panna cotta** - Layers of cherry, milk chocolate panna cotta and couverture chocolate topped with strawberries and cream **\$12**

**Warm Chocolate sticky date and fig pudding** - Baileys butterscotch sauce – cream – honeycomb **\$14**

**Raspberry Cheesecake surprise** – biscuit crumb – Anglaise **\$12**

**Gluten free chocolate mud cake** – dark chocolate ganache – cream **\$12**

**Meringue Nest** filled with soft whipped cream, fresh fruit and berries **\$12**

## For the Kids

**Chicken nuggets** with chips & salad \$9.50

**Pasta Bolognese** \$9.50

**Sausages** with chips & salad \$9.50

**Fish** with chips & salad \$9.50

**Add Veggies** \$3.00

## Dessert

**Vanilla ice-cream (2 scoops)**

With chocolate, caramel, sprinkles or strawberry topping \$5.50

**Banana split** - with ice-cream – cream - chocolate sauce, sprinkles & berries

**Kids \$8.00 - Adults \$12.00**