

Starters

Soup of the Day **\$12**

A daily creation served piping hot accompanied with warm crusty bread

Garlic Bread **\$9**

Warm crispy French bread smothered with garlic and herb butter

Breads & Dips **for one \$11, for two \$14**

Lightly toasted Italian breads served with assorted pesto's and extra virgin olive oil with Balsamic vinegar

Buffalo wing-dings **\$14**

Grilled, dipped in a sweet and spicy barbecue sauce, and then grilled again to perfection

NZ Mussels **\$17**

Mussels steamed open in a tantalising creamy garlic wine sauce with crusty garlic bread

Tiger Prawns & Scallops **\$18/ Main Size \$25**

Grilled Tiger Prawns with seared scallops, tossed in creamy chilli and garlic, with smoked salmon

Portabella Mushroom Melt **\$14**

Main Size \$19/ Add Chicken \$25

Mushrooms flats baked with garlic, herb and feta cheese, served with capsicum pesto and beetroot chutney, resting on char-grilled focaccia bread with a mesclun salad

Cafe Style

Steak, Eggs & Chips **\$29**

A classic scotch fillet sandwiched between crisp fries and runny fries eggs with your choice of mushroom sauce or garlic butter

Bangers & Mash **\$19**

Traditional English grilled sausages with mushy potatoes, gravy and fried onion rings

Fish & Chips **\$28**

Fresh fish of the day, cooked in a crunchy lemon pepper beer batter served with a side salad, crispy chips and house made tartare sauce

Laksa **\$26.50**

Malaysian coconut-based curry with your choice of chicken or seafood with stir-fry greens, fried tofu and egg noodles

Moroccan Chicken Salad **\$26.50**

Moroccan-spiced chicken breast with crisp mesclun, roasted sweet kumara, avocado, chopped egg, carrot, peppadew and home made Mango and Peach chutney. Topped with pine nuts

Southern Fried Chicken Burger **\$24.50**

Crispy fried Chicken pieces with assorted greens, Avocado, Bacon and Brie cheese with honey mustard

Ribs of Pork **\$28**

Spare ribs, marinated in the chefs secret sauce, baked twice till soft and juicy served with salad and fries

Braised Lamb Shanks **\$19, Two \$28**

Slowly braised First class lamb shanks served on a kumara potato mash with vegetables and reduced red wine jus

Filo Roll **\$19**

Grilled Mediterranean vegetables with sautéed spinach and Haloumi cheese, wrapped in filo pastry baked golden brown and presented on a zucchini sauce

Ravioli or Tortellini **\$21/Add Chicken \$27**

Roasted pumpkin and porcini mushroom Ravioli OR spinach and ricotta cheese Tortellini topped in a creamy tomato sauce flavoured with capsicum pesto, topped with parmesan shavings

Mains

All mains served with vegetables & potato of the day or salad & crispy fries

Chicken Supreme **\$29**

Chicken breast stuffed with Brie cheese marinated in sundried tomato wrapped in prosciutto finished with a capsicum sauce

Regal Salmon Fillet **\$32**

Regal salmon, pan fried with an almond crust served with a tomato and parsley cream sauce

Surf of the Ocean **\$33**

Oven baked fresh fish of the day topped with a herb crust, served with seared scallops and dressed with a lemon beurre blanc sauce

Pork Cutlet **\$33**

Honey Apple marinated grilled Pork cutlet with a creamy mustard grain sauce

Scotch Fillet **\$33**

of Pure NZ Angus Beef cooked to your liking, served with your choice of mushroom sauce or garlic butter

Eye Fillet **\$35**

NZ Angus Pure Eye fillet, wrapped in streaky bacon with a Portobello mushroom topped with Béarnaise sauce

Lamb Rack **\$35**

NZ First Class lamb crusted with herbs served medium-rare, with cranberry scented jus

Desserts

Banana Fritters \$14

Banana Fritters coated in cinnamon and sugar served with vanilla ice cream, caramel sauce, fresh whipped cream and shaved chocolate

Chocoholic \$14

Decadent mud cake served with chocolate ice cream and drizzled with rich chocolate sauce

Double Crumble \$14

Crumble pastry topping filled with stewed apple and berries with mascarpone cheese, served hot with crumble ice cream, fresh whipped cream and crispy apple wafer

Eton Mess \$14

Crumbled meringue coated in fresh whipped cream with sliced bananas and berries drizzled with crème anglaise and passion fruit pulp

Raspberry Crème Brûlée \$14

Fresh raspberries, smothered in a vanilla bean custard, topped with a caramelized sugar crust

Ice Cream Sundae \$12

A traditional favourite with a choice of chocolate, caramel or berry toppings served in a tall Sundae glass with fresh whipped cream and crisp biscuit wafer

Cheeseboard for one \$15, for two \$19

New Zealand cheeses from Puhoi Valley – mild blue and aged cheddar served with crackers and fruit

Kid's Meals

All meals served with salad & crispy chips

Fish Bites

Chicken Nuggets

Mini Hot Dogs

Macaroni and Cheese

All meals \$15 each

Sides / Extras

Fries Sml \$4, Lge \$8

Seasonal Wedges

with bacon, cheese and sour cream or garlic aioli
Sml \$9, Lge \$12

Side Salad \$7

Eggs x 2 \$5

Fish Bites, Chicken Nuggets, Squid

Rings or Crumbed Onion Rings
served with fries **\$14**

Seafood Medley

Selection of crumbed seafood served with house made tartare sauce and fries **\$17**

Garlic Aioli, Sour Cream, Sweet Thai Chilli, Hummus \$1 ea

Beverages

Liqueur Coffee	\$9.00
Tea	\$3.50
Hot Chocolate	\$4.00
Short Black	\$4.00
Long Black	\$4.00
Flat White	\$4.50
Moccaccino	\$4.50
Latte	\$4.50
Cappuccino	\$4.50

