

All Day Menu

Lights

<i>Soup of the Day</i>	\$12.50
<i>Served with toasted bread roll and butter</i>	
<i>Garlic Bread</i>	\$10
<i>Oven baked house bread with garlic and sweet chilli</i>	
<i>Grilled Flat Bread</i>	\$12
<i>Red onion, feta, streaky bacon</i>	
<i>Grilled chicken nibbles</i>	\$14
<i>A bowl of our house Smokey chicken nibbles with a side of chipotle barbeque sauce</i>	
<i>Cajun Salmon Fritters</i>	\$16
<i>Cajun spiced salmon fritters served with toasted house bread and a petite salad</i>	
<i>Seafood Gumbo</i>	\$18
<i>Fish, clams, mussels, prawns and squid in a spiced cream sauce served with a side of garlic Bread</i>	

Tacos

Choice of 2 for \$18 or 3 for \$24

<i>Beef Spiced</i>	<i>---Beef with jalapeno relish and a Smokey onion jam</i>
<i>Chicken</i>	<i>---Grilled chicken tenders, mango salsa and cashew nuts</i>
<i>Pork</i>	<i>---Pulled pork, chilli and apple jam with coriander oil</i>
<i>Prawn</i>	<i>---Garlic prawn chipotle aioli fresh lemon and a habanero dressing</i>
<i>Wild Mushroom</i>	<i>---Wild mushrooms sautéed in garlic with black beans finished with feta</i>

Mains

<i>Fish and Chips</i>	\$24
<i>Cider battered orange roughly with petite salad, fries and tartare sauce</i>	
<i>Ribeye steak</i>	\$23
<i>Char grilled 260gram Beef ribeye steak served with garlic and herb fries, beer battered onion rings finished with a bacon and Peppercorn sauce</i>	
<i>Southern fried chicken</i>	\$24
<i>Chicken legs marinated in buttermilk and lightly coated in house spices served with kumara whip waldorf slaw finished with a side of ranch sauce</i>	
<i>Kentucky bourbon smoked chicken salad</i>	\$22
<i>House smoked chicken, red onion, tomato, capsicums and red cabbage tossed through a honey mustard dressing and mixed lettuce leaves</i>	
<i>Sausages, Prawns and grits</i>	\$18
<i>Two grilled American sausages, served with garlic tiger prawns served on cauliflower grits</i>	
<i>Seafood Paella</i>	\$34
<i>Prawns, fresh seafood, mussels and chorizo served in the pan with rice, roasted peppers olives and tomato topped with fresh herbs and lemon oil</i>	
<i>Potato and kumara salad</i>	\$26
<i>New potatoes, roasted kumara, spring onion toasted in a honey mustard dressing with mixed lettuce leaves, toasted pumpkin seeds</i>	

Burger

All burgers are \$22

Wild Burger

250g wild meat Pattie served in a soft dough bun with pinot relish, gherkins, blue cheese, lettuce and tomato served with a side of fries

Chicken Burger

Crumbed chicken breast, served in a brioche bun with Napoli sauce, parmesan cheese, lettuce, tomato and onion served with a side of fries

Lamb Burger

250g lamb Pattie served in a sour dough bun with bacon, eggplant relish, lettuce and tomato finished with herb aioli and a side of fries aioli

Pizzas

All pizzas are \$22

(All served on a thin base with olive oil and tomato puree)

Margarita ---- Napoli sauce, mozzarella, fresh tomato and herbs

Peperoni ---- Mild peperoni, roasted capsicums, olives and mozzarella

Chicken and bacon ___ Roasted chicken, streaky bacon, red onion and barbeque sauce

Prawn and feta ---- Prawn-cutlets, confit garlic, baby spinach and feta cheese

Platters (suitable for 3/6)

Bar Platter

\$48

Chicken nuggets, mini hotdogs, Prawn twisters, spring rolls, fish bites samosas, crumbed squid rings fries and wedges

Seafood Platter

\$54

Salmon fritters, squid rings, garlic prawns, beer battered fish, green lipped mussels with grilled flat bread brushed with olive oil, sea salt and fresh lemon

Chicken and pork Platter

\$54

Grilled spicy chicken and sous vide pork fillet served with salad greens, grilled house flat bread finished with white wine and herb jus

Snacks

Nibble Bowl

\$14

Served with spring rolls, samosas, chicken nuggets, fish bites and wedges with sour cream and sweet chilli sauce

Wedges

\$10

Plain served with sour cream and sweet chilli sauce

Add bacon and cheese

\$13

Beer Fries

\$10

Served with tomato sauce and aioli

Plain Fries

\$8

Served with tomato sauce and aioli

Sides \$8 Each Beer battered onion rings, Seasonal vegetables, Kumara mash, Green Salad, Blue cheese hush puppies, Fries