

*All Day Menu*  
*Tapas/Small Plates*  
*(Ideal for sharing)*

*Garlic Bread*

\$10 G.F

*Oven baked house bread with garlic and sweet chilli*

*Grilled Flat Bread*

\$18 G.F

*Red onion, tomato, basil and buffalo mozzarella*

*Thai Fish Cakes*

\$21

*Thai spiced ling fritters served with toasted house bread and an Asian slaw*

*Prawns*

\$24 G.F

*served sizzling in the pan with garlic, chilli, lemon and a side of crispy house bread*

*Prawn dumplings*

\$20

*6 steamed prawn dumplings served with a side of rice and Vietnamese chilli sauce*

*Crispy chicken cous cous*

\$22

*Crispy chicken tenders and grilled chorizo served on a spiced vegetable cous cous with a side of yoghurt dressing*

*Bruschetta*

\$18

*Prosciutto, tomato, garlic basil and buffalo mozzarella on toasted ciabatta finished with cracked pepper and balsamic*

## Tacos

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

Beef ---slow roasted spiced beef with Pico de Gallo, chipotle aioli

Chicken---crispy chicken tenders, jalapeno and lime mayo, pineapple salsa

Pork ---pulled pork, hickory sauce, Jalapeno and red onion

Prawn---Chilli and garlic prawns, citrus and black pepper mayo, mango salsa

Vegetarian---Smashed avocado, roasted tomato, chipotle aioli finished with feta

## Pizzas

All pizzas are \$22 G.F

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

Three cheese----Napolí sauce, mozzarella, brie, cheddar and herbs

Meat lovers----pulled beef, streaky bacon, cabanossi and Mild peperoni, and finished with bbq sauce

Chilli chicken ---Roasted chicken, red onion, baby spinach, capsicum and chilli jam

Italian ----Prosciutto, confit garlic, baby spinach, olives, capsicum and Italian sausage

## Burgers

All burgers are \$24 G.F

Lamb Burger ---- 250g lamb Pattie served in a sour dough bun with bacon, beetroot relish, lettuce, tomato and a fried egg, finished with herb aioli and a side of fries

Chicken Burger—Grilled chicken breast served in a sourdough bun with brie, tomato, lettuce, onion rings, hickory bbq sauce and finished with a chipotle aioli and a side of fries

Beef Cheeseburger ---1/2 pound beef pattie served in a brioche bun with lettuce, tomato, red onion, streaky bacon, cheddar cheese, and house made tomato relish,, and garlic aioli and of fries

All meals are cooked fresh to order .Gluten free meals are gluten free on request please let wait staff know of any allergies you have so adjustments can be made

## Mains

### *Salt and pepper squid*

\$24 G.F

*Fried squid, mixed lettuce, carrot, spring onion, red cabbage crispy noodles finished with a chilli dressing*

### *Chicken Caesar salad*

\$26 G.F

*Chicken breast, streaky bacon, Croutons, anchovies, cos lettuce and soft boiled egg tossed through a Caesar dressing and mixed lettuce leaves finished with shaved parmesan OIL*

### *Roast vegetable salad*

\$24 G.F

*Roasted pumpkin, potato, carrot, beetroot, parsnip and kumara tossed in a honey mustard dressing with cos lettuce, mixed lettuce leaves, spring onions and finished with toasted pumpkin seeds and feta*

### *Teriyaki katsu chicken*

\$26

*Japanese fried chicken and prawn and ginger dumplings served on rice pilaf and finished with teriyaki sauce, pickled ginger coriander and mung beans*

### *Fish and Chips*

\$26

*Cider battered orange roughy with petite salad, fries and tartare sauce*

### *Seafood Paella*

\$34 G.F

*Prawns, fresh seafood, mussels and chorizo served in the pan with rice, roasted peppers olives and tomato topped with fresh herbs and lemon*

## *Chicken Breast*

*\$32 G.F*

*Bacon wrapped chicken, mushroom and cheddar roulade served on mushroom risotto with seasonal greens finished with jus and shaved parmesan*

## *Twice cooked pork belly*

*\$34 G.F*

*Twice cooked Pork belly served on crispy roast potatoes and seasonal greens with a house made apple and boysenberry sauce and side of jus*

## *Sirloin steak*

*\$34 G.F*

*Char grilled 300g sirloin steak served on duck fat potatoes and seasonal greens finished with a side of jus*

## *Lamb rump*

*\$36 G.F*

*Sous vide local Mid Canterbury lamb rump on baby agria potatoes roasted with duck fat, served with green beans, crumbed sweetbreads and a minted pea puree finished with a side of lamb jus*

## *Duo of Wild Southland Red Deer*

*\$39 G.F*

*Char grilled venison striploin served on dauphinoise potato and ratatouille and braised venison osso bucco served on crispy potato, bacon lardons and peas finished with a side of port jus*

## *Beef Fillet*

*\$39 G.F*

*240g char grilled Canterbury Beef fillet served on rosemary mash, beetroot and horseradish puree, honey roasted carrot, slow roasted Portobello mushrooms and finished with crispy prosciutto and a side of port jus*

## *Platters (suitable for 3/6)*

### *Bar Platter*

*\$54*

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

### *Seafood Platter*

*\$58*

*Thai fish cakes, squid rings, garlic prawns, beer battered fish, green lipped mussels ,clams and prawn twisters with grilled flat bread brushed with fresh herb oil, sea salt and fresh lemon*

### *Chicken and pork Platter*

*\$54*

*Grilled spicy chicken and roasted pork loin served with salad greens, grilled house flat bread finished with a House made jus*