

Daily Specials and Snack menu

Soup \$13.50 G.F

Spiced pumpkin & kumara

Bluff Oysters

Bluff oysters served in a rock oyster shell your choice of Battered, Kilpatrick, or Natural

Half Dozen \$22 Dozen \$44

Mains

Locally made German style sausages by "the sausage man that never sleeps" \$19 G.F

Pumpkin and walnut, jalapeno and cheddar and caramelized onion pork sausages served on colcannon mash with peas and gravy

Roast of the Day \$19 G.F

Roasted local Pork loin served with roast seasonal vegetables and in season greens finished with gravy

Pasta \$19.50

Penne pasta tossed through a creamy carbonara sauce with chicken, bacon, mushrooms, baby spinach and finished with shaved parmesan

Market fish \$32 G.F

Pan seared Snapper served on roasted pumpkin, Brussel sprouts baby spinach and cherry tomato finished with potato puree, fresh lemon

Twice cooked pork belly \$32

Crispy skin pork belly served on roasted kumara with broad beans, baby carrots and cauliflower puree finished with apple compote and cider jus

Duo of beef \$39 G.F

200g Char grilled beef fillet served with a slow roasted beef croquette served on a Garlic mash with, green beans, roasted yellow beetroot, cherry tomato and a parsnip and balsamic puree finished with a side of port jus

Snacks

Grilled chicken nibbles

\$16 G.F

Smokey barbeque chicken wings served with chipotle barbeque sauce

Nibble Bowl

\$16

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

Wedges

\$12

Plain served with sour cream and sweet chilli sauce

Add bacon and cheese

\$16

Kumara Wedges

\$12

Served with sour cream and chilli sauce

Beer battered Fries

\$12

Served with tomato sauce and aioli

Plain Fries

\$10 G.F

Small Sides \$6 each; Beer battered onion rings, Seasonal vegetables, Green Salad, Fries, kumara wedges,

Served with tomato sauce and aioli

Please Request if meals need to be GF