

# STARTER

Bread & Dips \$11.5

**toasted ciabatta served w/truffle mushroom mascarpone,  
pure olive oil & balsamic reduction.**

Mussels entrée \$12 main \$22

fresh green lipped mussels cooked in a coconut laksa broth  
w/ toasted garlic bruschetta.

Pan Fried Calamari Salad entrée \$12 main \$22

w/ cucumber, red peppers & shallots tossed through  
baby spinach & a tamarind chili sauce.

Soup of the Day \$11.5

chefs special served w/ toasted garlic brushcetta.

# MAINS

Tempura Fish \$23

lightly battered market fish on a bed of curly fries

All of our meals are cooked fresh and individually when you order, please allow us the time to  
prepare them.

Surcharge will apply on public holidays.

served w/ house aioli, tomato sauce & grilled lemon.

**Vegetarian Pasta**                      \$22.5

tomato, zucchini, olives, spinach, mushroom & parmesan  
w/ extra virgin olive oil & toasted garlic brushcetta.

**Scotch Fillet**                      \$31

served w/ potato gratin, field mushroom  
slow roasted vine ripe tomato & a merlot jus.

**Moroccan Rubbed Chicken Breast**                      \$26

served with chorizo, red kidney bean cassoulet.

**Market Fish**                      \$28

served over a warm tomato, zucchini & green olive concasse  
steamed green beans & a lemon, tarragon butter cream sauce.

Lamb Shank      \$28 one shank      \$32 two shank  
served with a garlic potato mash, vine ripe tomato  
green beans & a reduced red wine herb sauce.

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# KIDS

**tempura fish, mini hotdogs or chicken nuggets  
all served w/ house curly fries. \$8**

# SIDE

green salad	\$7
zucchini & beans	\$7
garlic potato mash	\$7
tempura jalapenos	\$8.5
curly fries	\$7

# DESSERT

Kapiti Vanilla Bean Ice Cream w/ chocolate sauce. \$7

Sticky Date Pudding w/ caramel sauce  
& vanilla bean ice cream. \$11.5

Affogato - your choice of liqueur

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served w/ Kapiti vanilla bean ice cream and espresso coffee.

\$13.5

Crumble of the day served w/ vanilla bean ice cream & crème  
anglaise. \$11.5

Cheese Board - port wine cheddar, brie,  
fig & port compote & honeycomb.

For 2 \$18 for 4 \$25

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