



Friday 8th March 2024

Garlic focaccia \$11.70

Soup of the day \$21.50

House cheese platter \$20.00

Pasta of the day \$24.50

Beer battered market fish w homemade fries, garden salad
and tartare sauce \$37.50

Grilled scotch fillet w homemade fries, grilled pancetta
with béarnaise sauce \$37.50 (GF)

Cajun spiced chicken breast on courgette & feta fritters
w corn and tomato salsa & herb sour cream \$38.50

Pan-fried lamb rump on kumara & feta cake
w beetroot feta whip & mint pesto \$44.50

Roast pork and crackling w roast vegetables, cauliflower cheese
and apple sauce gravy \$32.50

*All mains served with seasonal vegetables or garden salad
Vegetarian options available upon request.*

To finish

Warm chocolate brownie w chocolate fudge sauce
& vanilla bean ice cream \$13.30

Plum & vanilla cheesecake w plum creme fraiche ice cream \$13.30

Warm ginger pudding w poached pear, caramel sauce
& vanilla bean ice cream \$13.30

Sundaes – chocolate, strawberry, caramel \$9.30 (GF)

Liqueur coffees w Cointreau, Whisky, Baileys, Kahlua,
Drambuie or Tia Maria \$12.30 - Affogato \$15.30