

ENTREES

SERVED 11 AM – LATE

LEMON PEPPER BUTTERMILK SQUID 24
With aioli and side salad

MANGO SALSA PRAWN TACOS 28
2 softshell tacos with peri peri slaw, mango salsa and a sweet chilli & coriander sauce

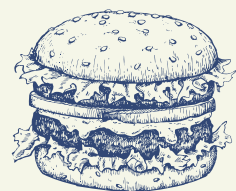
GARLIC & HERB MOZZARELLA PIZZA BREAD (v) 20

SUN-DRIED TOMATO PESTO & FETA PIZZA BREAD 22

CHICKEN PARFAIT 24
Served with toasted ciabatta & sun-dried tomato pesto

STICKY FRIED CHICKEN 28
House made dipping sauce

TRUFFLE INFUSED MAC 'N' CHEESE 24
Topped with crispy bacon and parmesan cheese



BURGERS

SERVED 11 AM – 3 PM & 5 PM – LATE
All burgers come with fries | gf +\$3

BEEF BURGER 34
200gm stacked beef patties, streaky bacon, cheese, onions rings, beetroot relish, lettuce, tomato, housemade burger sauce

BBQ WAGYU BRISKET BURGER 34
Slow-cooked Texas-style bbq brisket, housemade bbq sauce, cheese, pickles, peri peri slaw & housemade burger sauce

KATSU CHICKEN BURGER 34
Panko-crumbed chicken thigh, housemade katsu sauce, cheese, streaky bacon, periperi slaw, Kewpie mayonnaise

FISH BURGER 33
Beer-battered fish, tartare sauce, lettuce, tomato

BBQ BACON CHEESE BURGER 34
200gm stacked beef patties, bacon, cheese, pickles, onions, lettuce, BBQ sauce and housemade burger sauce

SALADS

SERVED 11 AM – 3 PM & 5 PM – LATE

MEDITERRANEAN LAMB (gf) 32
Rosemary and garlic marinated lamb rump, salad greens, cucumber, olives, cherry tomatoes, red onions, carrot, walnuts, feta cheese, tossed in house dressing, topped with crispy kumara

SMOKED SALMON (gf) 33
House hot-smoked salmon (served cold), salad greens, feta, cherry tomatoes, red onion, walnuts, avocado purée, tossed in house dressing

PRAWN SALAD (gf) 32
Half a dozen garlic prawns, salad greens, cherry tomatoes, red onions, parmesan cheese, avocado purée, tossed in house dressing

CHICKEN SALAD (gf) 30
Grilled chicken thigh, salad greens, cucumber, mango pieces, roasted cashews, feta, cherry tomatoes, red onion, avocado purée, tossed in mango dressing

THAI BEEF SALAD 32
Marinated steak strips, salad greens, cucumber, cherry tomatoes, roasted cashews, red onion, carrot, tossed in house dressing topped with crispy noodles

ROAST VEGETABLE SALAD (v) 28
Seasonal roasted vegetables with feta cheese & toasted pinenuts, tossed in a sundried tomato pesto
(Please be aware this will change with availability, please see staff for today's selection)

SNACKS

SERVED 11 AM – LATE DAILY

DELUXE BEEF NACHOS (gf) 26
Homemade spicy beef chilli served on a bed of nacho chips, drizzled with cheese sauce, sour cream and finished with pico de gallo & guacamole

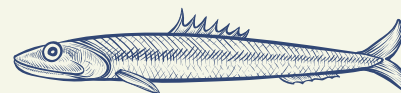
SPICY BUFFALO CHICKEN WINGS 26
Coated in spicy buffalo sauce with a drizzle of ranch sauce

HOT FRIES (v) 12
With aioli & tomato sauce **Add gravy +\$3**

LOADED FRIES 26
Topped with bacon, mozzarella, finished with sour cream and sweet chilli sauce

PULLED PORK LOADED FRIES 29
Topped with mozzarella, jalapenos, finished with chipotle aioli

CHEESE BURGER LOADED FRIES 29
Topped with seasoned beef, mozzarella, cheddar cheese, pickles, onions, baconaise, & crispy bacon



FROM THE SEA

SERVED 11 AM – 3 PM & 5 PM – LATE

BEER-BATTERED FISH & CHIPS 35
With salad & tartare sauce

SEAFOOD CHOWDER 29
Prawns, mussels, squid and fish in a creamy homemade broth with toasted ciabatta

NEW ZEALAND GREEN-LIPPED MUSSELS 29
Coconut cream, garlic and fresh coriander sauce or Thai green sauce with toasted ciabatta

PRAWN PAPPARDELLE 34
Garlic prawns, spinach, cherry tomatoes combined in a basil pesto cream sauce finished with parmesan cheese

SEAFOOD RISOTTO 38
Prawns, mussels, scallops & squid combined together in a creamy marinara sauce & topped with parmesan cheese

FROM THE LAND

SERVED 11 AM – 3 PM & 5 PM – LATE

SURF & TURF (gf) 55
250gm aged angus scotch fillet, garlic prawns, truffle and parmesan gourmet potatoes, seasonal vegetables & choice of sauce
Garlic butter | Mushroom | Red wine jus | Peppercorn sauce

ANGUS SCOTCH FILLET 49
250gm aged angus scotch fillet served with fries, garden salad and choice of sauce
Garlic butter | Mushroom | Red wine jus | Peppercorn sauce

WAGYU BRISKET 48
Slow-cooked Texas-style bbq wagyu brisket, served with duck fat potatoes, seasonal vegetables & a housemade gravy

CHICKEN PARMIGIANA 38
Panko-crumbed chicken thigh with streaky bacon, grilled cheese and a tomato & herb sauce.
Served with fries & a garden salad

CHICKEN ARRABBIATA 40
Skin-on chicken thigh in a spiced tomato & herb sauce with olives, roasted seasonal vegetables, portobello mushroom and rosemary & chilli polenta fries

VEGAN RISOTTO 34
Olives, courgettes, spinach, cherry tomatoes, mushrooms & capsicum all cooked together in a rich tomato & herb sauce. Finished with vegan cheese.

PIZZA

SERVED 11 AM – LATE DAILY
NO half & half available
gf +\$3 df +\$3

HAWAIIAN 34
Champagne ham, pineapple

BBQ PIZZA 36
BBQ sauce base, pepperoni, ham, streaky bacon, chorizo, coriander, aioli swirl

MARGHERITA (v) 32
Basil pesto sauce base, cherry tomatoes, mozzarella finished with fresh basil

SPICY PULLED PORK 38
Spicy pulled pork, chorizo, caramelised onions, spinach, jalapenos, coriander & jalapeno aioli

GREEK LAMB 38
Sliced lamb rump, spinach, capsicum, olives, finished with tzatziki

CHICKEN SUPREME 38
Chicken, bacon, mushroom, coriander, capsicum, red onion finished with chipotle swirl

VEGAN PIZZA (v) 34
Eggplant pickle sauce base, courgette, olives, cherry tomatoes, mushrooms, capsicum, topped with vegan cheese and finished with fresh basil

FUNGUY (v) 34
Garlic mushrooms, house-spiced potatoes, spinach, feta & red onion

DESSERTS

APPLE & BERRY CRUMBLE 20
With vanilla bean ice cream

DARK CHOCOLATE TART 20
Finished with berry mascarpone & vanilla bean ice cream

STICKY DATE PUDDING 20
With vanilla bean ice cream & a butterscotch sauce

Not all ingredients listed please advise staff of any dietary requirements • (v) VEGETARIAN • (gf) GLUTEN FRIENDLY