

## **SNACKS AND SIDES** 11am -9pm

FRIES (GF)	\$8.50
Served with garlic aioli	
VEGETARIAN SPRING ROLLS (LF)	\$8.50
Served with sweet chilli sauce	
SAMOSAS	\$9.50
Served with spicy tomato chutney	
PARMESAN GARLIC ARTISAN BREAD	\$9.50
TOSSED GREEN SALAD (GF/LF)	\$9.50
WEDGES (GF)	\$10.50
Served with sour cream and sweet chilli sauce	
ANTIPASTO BRUSCHETTA	\$18.00
Chargrilled vegetables, olives, sundried tomatos, salami	
FISH BITES	\$19.00
Served with lime aioli and a lemon wedge	



DESSERT - \$18 11am -9pm

### **BAILEY'S CRÈME BRULEE (GF)**

Served with whipped cream

#### **CHOCOLATE BROWNIE**

Served with a Martini vodka café cream sauce

#### **PASSIONFRUIT PAVLOVA**

Served with crème anglaiise and passionfruit

#### **COCONUT TART**

Served with whipped cream

### **AFFOGATO AL CAFE**

Vanilla ice cream accompanied by a shot of espresso & Irish cream with biscotti on the side

### FRUIT PLATTER (GF/LF)

Seasonal fruits served with plum sorbet



## DINNER MENU 5.30pm - 9pm

## **ENTRÉE:**

EN	I KEE:	
Parmesan Garlic Artisan Bread		\$9.50
Chicken Satay (Gf/Lf)		\$18.00
Grilled chicken skewers served wi	th rice and spicy sata	y sauce
Antipasto Bruschetta		\$18.00
Chargrilled vegetables, olives, sur	ndried tomatos, salam	ni
Chargrilled Vege (V)		\$22.00
Chargrilled seasonal vegetables s	erved on wild rice sal	ad,
toasted seeds, served with spicy t	omato homemade ch	nutney
Prawn & Smoked Salmon Salad (	(Gf)	\$2 <mark>4.00</mark>
Served on microgreens horseradi		
Tuna Tataki		\$26.0 <mark>0</mark>
Served with salad greens & sliced	cucumber salad toss	ed in a
ginger Asian dressing		
Seafood Chowder	<b>Entree</b> \$24.00	<b>Main</b> \$36.00
Served with artisan garlic bread		



# DINNER MENU 5.30pm - 9pm

# **MAINS:**

Vegetarian Pasta (V) Local vegetables, tagliatelle cooked al dente tossed in a spicy tomato-based sauce and topped with parmesan cheese	\$28.00
Pork Ribs (Gf) Finger licking pork ribs with coleslaw & wedges	\$32.00
Creamy Spinach & Feta Stuffed Chicken Gnocchi With bacon & mushroom	\$32.00
Catch of the Day Risotto (Gf) Grilled fish, capcicum risotto, rukauviti (spinach), pawpaw salsa and lemon caper sauce	\$36.00
Chicken Curry (Lf) Indian-style boneless medium spiced chicken curry served with rice, roti, and homemade spicy tomato chutney	\$36.00
Pork Belly Roast Served with kumara mash, pumpkin puree, onion jam and sweet and sour gravy	\$36.00
Seafood Pasta Prawns, fish & calamari served with a white wine cream sauce tagliatelle pasta	\$42.00
Beef Ribeye (Gf/Lf) Grilled 300g steak with potato dauphinoise, side of vege or salad, and mushroom sauce	\$46.00
French Lamb Rack Rosemary duck fat potatoes, asparagus, plum brandy sauce	\$46.00