

STARTERS

Garlic Bread * Chunky slices of toasted ciabatta spread with garlic butter and topped with melted cheese	8	Salt and Pepper Squid Flash-fried and served on a salad of mesclun and crisp baby cos leaves, sweet chilli sauce and aioli	13
Pizza Bread * Lashed with olive oil, parsley and salt, served with garlic butter and hummus	11	Bruschetta * Hot toasted ciabatta with fresh tomato, red onion and basil, drizzled with extra virgin olive oil and topped with marinated feta	13
Pâté † Port and rosemary pâté served with lightly toasted bread slices and onion jam	12	Three Cheese Arancini * Crumbed parmesan and feta risotto balls stuffed with mozzarella, served with garlic aioli	13
Seafood Chowder Rich and creamy chowder with a selection of the sea's finest catch, served with chunky slices of toasted ciabatta	13	Southern Fried Chicken † Crispy fried tender chicken strips served with chipotle mayonnaise	15

PIZZAS

\$20 All served on a thin crust base with a rich tomato sauce, topped with mozzarella

The Meateor

Chorizo, bacon, ham, roast lamb, pepperoni and smokey BBQ sauce

Margarita *

Fresh basil and diced tomato

Little Red Hen

Smoked chicken, brie and cranberry sauce

The Sicilian

Pepperoni, olives, feta, mushrooms and fresh tomato

The Hot Chick

Sweet chilli chicken, chorizo, capsicum, jalapeños and coriander

The Roast

Roast lamb, potato, pumpkin, kumara and mint sauce

Rainbow Warrior *

Capsicum, olives, feta, red onion, tomato and pesto

Hawaiian

Ham, cheese and pineapple

SALADS

Chicken Caesar Salad Classic Caesar salad with chicken, fresh cos lettuce, bacon, parmesan, crisp croutons, a poached egg and anchovies	20	Thai Beef Salad Tender beef sautéed in sweet chilli and soy sauce, served on a salad of crispy noodles and fresh leaves	20
Roast Vegetable Salad † * Roasted root vegetables and seasonal green salad, pumpkin seeds, creamy feta and Kalamata olives, dressed with a mustard seed aioli	20	Moroccan Lamb † Moroccan spiced lamb rump served on a salad of pumpkin, cucumber, tomato, feta and mesclun leaves finished with a Tahini and lemon yoghurt dressing	20

PASTA

Roast Vegetable Ravioli * 20
Ricotta and pumpkin filled ravioli with roasted root vegetables, served in a rich tomato sauce, finished with parmesan cheese

Chicken and Bacon Carbonara 20
Chicken, mushroom, bacon and parmesan cheese in a creamy garlic and white wine sauce, garnished with green onion

MAINS

Crispy Pork Belly † 20
Slow roasted pork belly served with potato mash, sweet apple compote, honey glazed baby carrots, seasonal greens and a sage jus

Nachos 20
Add salsa \$1 Add bacon \$2 Add guacamole \$2
A large serving of beef and beans, served on corn chips, topped with grilled cheese and sour cream

Mussels † 20
A kilogram of fresh green lipped mussels served with toasted ciabatta and steamed in your choice of garlic, white wine and parsley sauce **or** coconut and green curry

Chicken Burger 20
Southern-fried chicken breast in a large bun with streaky bacon, melted cheese, fresh lettuce, tomato and battered onion rings, topped with mayonnaise and spicy tomato chutney, served with chunky fries

Angus Beef Burger 20
1/3 pound Angus beef pattie in a large bun with melted cheese, smoky BBQ sauce, gherkin, beetroot, a fried egg, crispy bacon, fresh lettuce, tomato and red onion, served with chunky fries

Lamb Shank †
One Shank 20
Two Shanks 34
New Zealand lamb slowly braised in a rich red wine and rosemary stock, served on roasted potato, kumara, pumpkin and fresh peas, finished with a mint jus

Pork Ribs
1/2 Dozen 20
Dozen 36
Sticky pork ribs blanched in honey and spices, oven roasted and served with hoisin, orange and sesame seed sauce and your choice of chunky fries **or** mash potato

Chicken Satay 20
Chicken, capsicum and onion, in a creamy satay sauce, topped with freshly roasted cashews and coriander, served with jasmine rice

Fish 'n' Chips 20
Two New Zealand Hoki fillets in a crispy Monteith's Golden beer batter with chunky fries, tomato sauce, tartare, lemon and a fresh garden salad

Roasted Chicken Breast 20
Oven-roasted chicken breast wrapped in bacon, filled with thyme and onion breadcrumb stuffing, served with creamy mashed potato, steamed greens and a rich chicken gravy

STEAKS

Sous-vide for 12 hours, then char-grilled and served with chunky fries, a fried egg, creamy mushroom sauce, caramelised onion, and a fresh side salad

250gm Rump Heart † 29

300gm Scotch Fillet † 35

SIDES

{ ALL \$5 }

Broccoli in white cheese sauce †
Tempura onion rings
Gourmet garlic potatoes †

Creamy seasoned potato mash †
Crisp garden salad †
Curly fries †

Roasted root vegetables †
Glazed green beans †