



Breads

Antipasto platter A selection of cured meats, olives, dukkha & grilled bread	17
Grilled garlic bread	8

Entrée

Tomato & basil Consommé Finished with fresh basil julienne & tomato petals	13
Warm smoked lamb loin with baby vegetables & Tzatziki dressing	20
Grilled Moroccan chicken tender loins & baby spinach with chunky pineapple compote	18
Seafood Selection Pan-seared NZ scallops, prawns & mussels with saffron infused French toast, with lemon butter sauce & micro greens	26
Summer vegetable & Chickpea Salad with Rocket & Cress Roasted summer vegetables & chickpeas with tomato pesto & pine nuts. Served warm	18

Mains

Euro/Indian Butter Chicken Curry Tender chicken curry & vegetables served with garlic naan & coriander rice with condiments	29
Classic chicken Caesar salad Topped with a soft poached egg, grilled bacon, anchovies & homemade Caesar dressing	27
Hot smoked salmon Linguine (hand made in house) Tossed in extra virgin olive oil, fresh herbs & caper butter	35
Five spiced & twice cooked pork belly with Marsala sauce, prunes & apple slaw With baby summer vegetables	36
Slow Cooked Lamb Shoulder Slow braised lamb shoulder, grilled vegetables with buttered peas, mashed Agria potatoes, thyme & mint jus	39

Scotch Fillet

Grilled scotch fillet with a choice of homemade wedge potatoes & salad or wedge potatoes & vegetables. Finished with a mushroom, red wine or garlic sauce **35**

Beef Eye Fillet

Eye fillet of beef seared on the grill then oven baked. Served with grilled vegetables, vine tomato, garlic mash, onion jam & red wine jus **38**

**** SEE OUR BLACK BOARD MENU FOR FURTHER MENU OPTIONS**

**** GLUTEN FREE & DAIRY FREE OPTIONS AVAILABLE ON REQUEST**

Sides

Fries	6
Steamed vegetables with lemon scented olive oil	8
Green side salad	6
Fried eggs (2)	5
Agria mash, with EV Olive Oil	7

Desserts

Vanilla bean Crème Brûlée Classic Brulee served with lemon biscotti	12
Chilled Mango parfait garnished with summer berries marinated in rum scented sugar syrup	12
Rich Chocolate Mousse with strawberries tossed in icing sugar and Cointreau With almond tuiles	12
Ice Cream Sundae Vanilla ice cream in a brandy basket with wafers & cream Served with your choice of chocolate, berry or passionfruit sauce	12
Cheese Board Selection of cheeses with fresh & dried fruit and crackers	12

Tea & Coffees

	Regular	Large
Short Black	3.50	
Long Black	3.50	
Flat White	4.50	5.50
Latte	4.50	5.50
Cappuccino (Chocolate/ Cinnamon)	4.50	5.50
Mochaccino	4.50	5.50
Hot Chocolate	4.50	5.50
Chai Latte	5.00	
Pot of Tea (Black, Herbal)	4.50	