



ENTRÉE

CAESAR SALAD

Cos lettuce, house made croutons, bacon bits, shaved parmesan cheese & a poached egg mixed w our house made anchovy Caesar dressing (GF)

SEAFOOD CHOWDER

A mug of classic rich soup of squid, mussels & fish served w toasted ciabatta

POTATO CROQUETTE

Crumbed potato & soft herb croquette, mixed garden leaves & plum chutney

MAINS

EYE FILET

200g NZ eye fillet cooked to your liking, served w house made garlic butter (GF)

MARKET FISH

Pan fried market fish w olive oil (GF)

CHICKEN SCHNITZEL

Crumbed, tenderised chicken breast, served w crisped sage

STEAMED MUSSELS

Coromandel green lipped mussels w apple cider, chili, ginger & lime sauce (GF)

LAMB SHOULDER PIE

Waikato lamb shoulder, slow roasted in mint gravy & in a puff pastry casing w garden peas

POTATO GNOCCHI

Pan fried potato gnocchi w smoked egg plant purée, honey roasted carrots, soft herbs & parmesan cheese (V)

All mains are served with:

Ratatouille, Belgian frites, roast gourmet potato & garden salad to share (V/GF)

DESSERTS

BELGIAN CHOCOLATE MOUSSE

A rich velvet blend of Callebaut chocolate, coffee liquor & cream (GF)

BANOFFEE PIE

Layers of banana & toffee on a biscuit base, topped w whipped cream & Belgian chocolate shavings

SINGLE SERVE CHEESE & CRACKERS

Brie cheese, fresh fruit, chutney & crackers

TWO COURSE \$45

THREE COURSE \$55