



## Entrée

### CAESAR SALAD

*Baby Cos, parmesan, bacon, croutons, poached egg and anchovy mayonnaise (GF\*)*

### SEAFOOD CHOWDER

*A classic rich soup of squid, fish and mussels, served with bread rolls*

### STUFFED MUSHROOMS

*Roasted garlic mushrooms with feta and herb breadcrumbs served with toasted sourdough and garden salad (V)*

### ARANCINI BALLS

*Four delicious sundried tomato and halloumi arancini with pickled cucumber and red onion (V)*

## Mains

### STEAMED MUSSELS

*NZ Green lipped mussels with a white wine and garlic sauce, served with frites*

### SPINACH GNOCCHI

*Potato and spinach gnocchi, broccoli and blue cheese sauce and parmesan (V)*

### LAMB SHANK

*A delicious lamb shank slow roasted in Leffe Blonde, served with potato dauphinoise, steamed veges and onion gravy*

### CHICKEN VOL-AU-VENT

*In a puff pastry vol-au-vent case, served with roasted baby potatoes*

### SIRLOIN STEAK

*280g of prime sirloin char-grilled to your liking, served with frites, salad and your choice of sauce: peppercorn, creamy mushroom OR garlic and herb butter (GF)*

### FISH AND CHIPS

*Beer battered fish served with hand cut fries (GF\*)*

## Desserts

### BELGIAN CHOCOLATE MOUSSE

*A rich velvet blend of Callebaut chocolate coffee liqueur and cream*

### POACHED PEAR

*Pears poached in sugar syrup with lemon mascarpone and mixed berry coulis*

### COFFEE CREME BRULÉE

*Espresso spiked creme brulee served with housemade shortbread biscuits*