

DINNER

A Little Affair

SOUP OF THE DAY \$15 – served with fresh bread rolls

CHEESY GARLIC BREAD \$12 – ciabatta bread | garlic & herb butter | mozzarella cheese

BRUSCHETTA \$18- toasted ciabatta bread topped up with fresh tomatoes | basil | red onion | balsamic glaze (V)

PRAWN RICE PAPER ROLLS \$33- prawns | julienne vegetables | peanut sauce

SESAME SEARED TUNA \$24 - coated with sesame seeds | ponzu dressing and wasabi

CRISPY FISH CROQUETTES \$24- deep fried panko crumbed fish croquettes | tartar sauce

SALT & PEPPER CALAMARI \$23– deep-fried calamari rings coated with tapioca flour garlic aioli

Healthy & Green

CHICKEN CAESAR SALAD \$27 – sliced grilled chicken breast | lettuce | crispy bacon bits and croutons, tossed with caesar dressing | poached egg | parmesan cheese

GREEK CHICKPEA SALAD \$26 – freshly diced cucumber | tomato | capsicum | red onion chickpeas & olives | coriander dressing | feta cheese (V)

PUMPKIN SALAD \$29- spiced lentils | roasted cauliflower | red onion | currants mints & roasted pumpkin | coconut harissa yoghurt | dukkha (V)

THAI BEEF SALAD \$41- asian slaw | rice noodles | tossed with thai dressing

KOKODA \$26– diced fish fillet marinated in lemon juice | red onion | tomato & coriander | fresh chillies & coconut cream

CRISPY PORK BELLY SALAD \$34 – cucumber | bean sprouts | radish | pickled red cabbage crispy glass noodles & fried shallots | thai dressing | topped with crispy pork belly

CHICKEN WRAP \$21- grilled chicken breast | garlic aioli | lettuce | tomato | red onion | fries

VEGETARIAN WRAP \$22- deep fried falafel cakes wrapped in tortilla garlic aioli spread | lettuce, tomato | red onion | fries

"Please advise your server of any allergies or dietary needs"

Main feast

NZ EYE FILLET \$62 – grilled steak served with potato gratin | roasted vegetables
choice of red wine jus **or** mushroom sauce

MUSSEL POT \$45– half-shelled new zealand mussels | rich red wine & tomato sauce

FISH OF THE DAY \$37- grilled fish fillet |mashed potatoes |honey-roasted vegetables |lemon butter sauce

MOROCCAN LAMB SHANK \$55– mashed potatoes |steamed vegetables | lamb jus

EGGPLANT PARMIGIANA \$25– crumbed eggplant | napoli sauce | mozzarella cheese |
mashed potatoes | steamed vegetables (V)

RATATOULIE & ROSEMARY POTATOES \$32– roast vegetables | napoli sauce |
rosemary herbed potatoes | cream of pumpkin (V)

MIE GORENG \$40- hot and spicy Indonesian fried noodles in peanut oil |prawns | chicken choy sum
|kecap manis sauce |bean sprout |topped with sunny side egg

ASIAN STIR FRY – wok fried fresh vegetables | asian sauce

Choice of Chicken \$38 | Beef \$49 | Pork \$36 or Veg \$30
steamed rice or noodles

CHICKEN PARMIGIANA \$39– *crumbed chicken breast topped with ham |napoli sauce
mozzarella cheese |mashed potatoes & steamed vegetables*

CHICKEN CORDON BLEU \$43– *bread crumbed chicken breast | ham |cheese | potato gratin
battered greens*

ROAST PORK BELLY \$39 - 200g pork belly | five spices | buttered bok choy | mash | apple sauce

Comfort & Classics

BEEF BURGER \$30– NZ angus beef mince patties | lettuce | tomato | gherkins | caramelized onions |
cheese | BBQ sauce & mustard | sesame seed bun | fries

SURF & TURF BURGER \$43– NZ angus beef mince patty | grilled prawn cutlets | lettuce tomato |
caramelized onions | cheese & garlic aioli | sesame seed bun | fries

FISH & CHIPS \$38– tempura battered fish | fries | salad & tartar sauce

CHICKEN QUESADILLA \$23- grilled chicken breast | onion | capsicum | mozzarella cheese | fries

CLUB SANDWICH \$31- toasted panini with grilled chicken | fried egg | garlic aioli | lettuce | tomato |
caramelised onion | cheese

CHICKEN PIZZA \$42– grilled chicken | onion | capsicum | mushroom | napoli sauce | mozzarella cheese

VEGETARIAN PIZZA \$40– capsicum | tomato | onion | mushroom | olive | smoked eggplant |
spinach | napoli sauce | mozzarella cheese (V)

HAWAIIAN PIZZA \$34– ham | pineapple | napoli sauce | mozzarella cheese

"Please advise your server of any allergies or dietary needs"

PASTA

MARINARA PASTA \$59- fettuccine pasta | prawns | calamari | scallops | mussels | garlic tossed in napoli sauce

GARLIC PRAWN PASTA \$36- spaghetti | tomato | basil | olive oil | garlic & white wine sauce

PASTA PUTTANESCA \$28- spaghetti cooked in chili garlic paste | capsicum | black k olives

CARBONARA PASTA \$37 – fettuccine | bacon | basil | garlic | egg | parmesan cheese

CHICKEN ALFREDO \$48 – fettuccine | chicken | basil | parsley | creamy garlic & white wine sauce | parmesan cheese

POTATO GNOCCHI \$38- freshly made potato gnocchi tossed with roasted pumpkin | honey coated walnuts | garlic | sage | burnt butter | white wine sauce

Curries

BUTTER CHICKEN \$31 - boneless chicken cooked in a spiced tomato & butter gravy

LAMB KORMA \$56 - tender boneless lamb cooked in mild aromatic indian spices & yoghurt

BEEF ROGAN JOSH \$62 – boneless beef cooked in a tangy tomato & onion gravy
are served with rice | roti | papadam | mint yoghurt

PANEER TIKKA MASALA \$31- grilled cottage cheese cubes tossed in creamy tomato-based curry | green peas (V)

Add Ons

Roasted market vegetables	\$10
Steamed Vegetables	\$10
Garden salad	\$15
Fries	\$10
Wedges	\$12
Rice	\$5

Sweet Treats

CREME BRULEE \$18 - short bread | marshmallow | vanilla ice cream

BAKED CHEESECAKE \$18 - vanilla ice cream | mix berries compote

FRESH MARKET FRUIT PLATE \$15- fresh seasonal fruits

BANANA SPLIT \$18- caramelised banana | hot fudge sauce | vanilla ice cream

STRAWBERRY & LEMON SORBET \$15

"Please advise your server of any allergies or dietary needs"