

# DINNER

Available from 5pm to 9pm

## TO BEGIN

<b>Cheesy garlic bread (vege)</b>	<b>12.00</b>
<i>Toasted garlic ciabatta / mozzarella / parmesan</i>	
<i>Add Bacon</i>	<b>3.50</b>
<b>Arancini balls (vege)</b>	<b>14.00</b>
<i>Sundried tomato / feta / panko crumb/ mixed leaves / roast garlic aioli</i>	
<b>Beef carpaccio (DF / GF)</b>	<b>18.00</b>
<i>Beef fillet / sundried tomato / mixed leaves / lime / chilli &amp; sesame</i>	
<b>Soup of the day (vege)</b>	<b>14.00</b>
<i>Served with toasted garlic ciabatta</i>	
<b>Kumara and kale frittata (vege / DF)</b>	<b>14.00</b>
<i>Roast kumara / kale &amp; red onion / pumpkin seeds / mixed leaves / balsamic dressing</i>	
<b>Seafood and corn chowder (GF)</b>	<b>18.00</b>
<i>Mixed seafood / sweet corn / toasted sourdough</i>	

## SIDES

<b>Chunky chips</b>	<b>6.00</b>
<b>Shoestring fries</b>	<b>6.00</b>
<b>Sauteed potatoes</b>	<b>6.00</b>
<b>Mixed leaf salad</b>	<b>7.00</b>
<b>Steamed seasonal vegetables</b>	<b>7.00</b>
<b>Fried green vegetables</b>	<b>8.00</b>

## MAINS

<b>Fish &amp; chips (DF)</b>	<b>28.00</b>
<b>Half portion</b>	<b>19.50</b>
<i>Fish of the day / chunky chips / tartare sauce/ lemon / mixed leaves</i>	
<b>Quinoa &amp; haloumi salad (vege / GF)</b>	<b>26.00</b>
<i>Tomato / cucumber / sweet corn / black beans / sunflower seeds / grilled haloumi</i>	
<b>Chefs risotto of the day (vege)</b>	<b>26.00</b>
<i>Please ask wait staff for today's option</i>	
<b>Maple - cider chicken (DF / GF)</b>	<b>28.00</b>
<i>Pan fried chicken breast / quinoa / broccoli / spinach / toasted walnuts &amp; almonds</i>	
<b>Pea &amp; haloumi fritters (vege)</b>	<b>28.00</b>
<i>Fried green beans / tomato / spinach / crushed potato / creme fraiche</i>	
<b>Seafood fettucini</b>	<b>30.00</b>
<i>Mussels / clams / smoked salmon / prawns / white wine / lemon / parsley / cream</i>	
<b>Lamb rack</b>	<b>34.00</b>
<i>Dijon crusted lamb / green beans / garlic &amp; herb potato / mint sauce</i>	
<b>Salmon fillet (DF)</b>	<b>34.00</b>
<i>Pan fried salmon fillet / capsicum / broccoli / chickpeas / couscous / lemon / soy &amp; sesame</i>	
<b>Ribeye steak (GF)</b>	<b>34.00</b>
<i>300g ribeye steak / sauteed potato / wilted spinach / garlic butter or peppercorn sauce</i>	

*Ask your waiter for vegan options.*