



19-RS-0984

MAINS

Seafood chowder served with ciabatta bread		\$18
Rich and creamy seafood chowder		
Crispy Salt and Pepper Calamari Entree	Entree \$18	Main \$25
Salt and lemon pepper crispy calamari w/preserved lemon aioli		
Coromandel Green Mussels	½ Dozen \$18	1 Dozen \$33
Green lipped Coromandel mussels steamed in white wine cream, lemon and garlic served w/warm ciabatta bread		
NZ Scallops	Entree \$25	Main \$35
NZ scallops with leek confit puree and macademia crumbs		
Free range Chicken Caesar salad (GF/V)	Entree \$18	Main \$25
Crispy cos lettuce, bacon, parmesan cheese, crouton,	Add Salmon :	Entree \$22
anchovies, with our own Caesar dressing topped with a poached egg		Main \$29
Thai Beef Salad (GF/D)	Entree \$20	Main \$25
Thinly sliced eye fillet beef in a Thai dressing with crispy noodles and salad greens		
Summer couscous grill haloumi salad (GF/V)	Entree \$18	Main \$25
Grilled haloumi in a couscous salad with rocket, cherry tomatoes, watercress, walnuts and parsley dressing		
Steam Pork Bao bun		\$18
Braised pork belly w/homemade masala and cilantro sauce w/lime coleslaw salad and Japanese mayonnaise in a steamed bao bun		
American Beef cheese burger served with French fries or kumara chips		\$19
Generous 200gram eye fillet patty, homemade pickle, cheese, mustard and tomato sauce		

SIDES FOR LUNCH

Hand cut fries w/aioli (GF/V)	\$9
Kumara fries w/aioli (GF/V)	\$9
Rocket, pear, figs and parmesan and aged balsamic (GF/V)	\$10
Seasonal garden lettuce and julienne crouton and house dressing (GF/V)	\$8

DESSERTS

Bread pudding with ice cream	\$14
Sorbet berries, mango and coconut vanilla	\$14
Mini Pavlova with berries	\$14
Seasonal fruit salad with vanilla ice cream	\$14

Please let your server know, if there is any other allergies or dietary requirements