



19-RS-0984

MAINS

Soup of the Day served with homemade bread roll	\$15
Free Range Chicken Classic Caesar Salad Young cos lettuce, anchovies, classic Cesar dressing, bacon, parmesan cheese, crouton	\$26
Mussel Fritters In garden herbs marinated mussels, lemon aioli seasonal green	\$20
Summer Roasted Vegetable Salad (v) Pumpkin, beetroot, potato, kumara, apple, avocado, and candied walnut	\$20
Caprese (v) Tomato, buffalo mozzarella, fresh basil, olive oil and balsamic glazed	\$20
Prawn Tacos Marinated prawns with homemade marsala and asian cilantro, lime coleslaw and chipotle sauce	\$20
American Beef Cheese Burger Generous 200gram eye fillet patty, pickle, cheese, mustard and tomato sauce, served with French fries	\$20
Open Chicken Burger Marinated sliced chicken, lettuce, cheese, tomato, cucumber pickle, served with French fries	\$18

SIDES

French fries with aioli (gf,v)	\$9
Rocket salad, pear and blue cheese, aged balsamic (v)	\$9
Seasonal garden lettuce and julienne crouton with house dressing (v)	\$9

DESSERTS

Sorbet – berries, mango and coconut vanilla	\$14
Baked berry cheese cake with berry compote	\$14
Bread and butter pudding with vanilla ice cream	\$14
Seasonal fruit salad with lime sorbet	\$14
Cheese selection, cheddar cheese, blue cheese, and Swiss cheese candied walnut, crackers	\$20