



Dinner Menu

Dinner served from 6pm until 8pm

Entrée

Garlic Bread	8.00
<i>Crisp ciabatta with garlic butter</i>	
Seafood Chowder	15.00
<i>Rich creamy chowder laden with seafood, served with warm bread</i>	
Soup of the Day (GF)	13.00
<i>Please see your server for the flavour of the day. Served with warm bread</i>	
Bacon Wrapped Prawns (GF)	18.00
<i>Prawn cutlets wrapped in streaky bacon on house slaw with mango couli</i>	
Crumbed Camembert	18.00
<i>Creamy camembert wedges in panko crumb, lightly fried till golden, served with salad greens and plum chutney</i>	

Mains

Pork Belly (GF)	28.00
<i>Sticky pork belly, apple & fennel salad, crispy potato</i>	
Lamb Shank (GF)	
<i>Slow braised lamb shank served on creamy garlic mash with a rich jus, sautéed carrots and green beans</i>	1 shank 28.00
	2 shanks 34.00
Blue Cod (GF)	29.00
<i>Speight's beer battered, crumbed or pan fried with fries, salad & house tartare</i>	
Beef Ribeye (GF)	32.00
<i>Tender NZ beef ribeye cooked to your liking, fries, salad greens with your choice of mushroom sauce or garlic butter</i>	

(V) = Vegetarian | (GF) = Can be made GF by request

Chicken & Bacon (GF)	27.00
<i>Bacon wrapped chicken breast filled with roasted capsicum and creamy brie, served with a warm broccoli and almond salad with a peach & mango salsa</i>	
Salmon Fillet	31.00
<i>Crispy skin salmon fillet on chilli & lime croquette with wilted spinach and parsley sauce</i>	
Beef Fillet	35.00
<i>Prime NZ beef fillet, pan-seared and served on a beef and bacon croquette, with creamed leeks and tarragon butter</i>	
Chef's Winter Hot Pot (GF)	27.00
<i>Chef's choice slow-cooked casserole laden with seasonal vegetables, topped with creamy mash and grilled with cheese, served with warm crusty bread</i>	
BBQ Pork Ribs (GF)	28.00
<i>Slow braised pork ribs, glazed with house BBQ and bourbon sauce. Served with salad & fries</i>	
Pasta of the Day	POA
<i>Chef's creation – check with your server for today's flavour. Vegetarian on request</i>	
Sides:	
Fries	6.00
Green Salad	6.00
Seasonal Vegetables	6.00