



## Dinner Menu

*Dinner served from 6pm until 8pm*

### Entrée

<b>Garlic Bread</b>	<b>8.00</b>
<i>Crisp ciabatta with garlic butter</i>	
<b>Seafood Chowder</b>	<b>15.00</b>
<i>Rich creamy chowder laden with seafood, with warm crusty bread</i>	
<b>Bacon Wrapped Prawns (GF)</b>	<b>18.00</b>
<i>Prawn cutlets wrapped in streaky bacon on house slaw with mango coulis</i>	
<b>Duck Liver Pate (GF)</b>	<b>17.00</b>
<i>House made pate served with crostini and beetroot &amp; onion jam</i>	
<b>Crumbed Camembert</b>	<b>18.00</b>
<i>Creamy camembert wedges in panko crumb on salad greens with tangy plum sauce</i>	

### Mains

<b>Pork Belly (GF)</b>	<b>28.00</b>
<i>Sticky pork belly, apple &amp; fennel salad, crispy potato</i>	
<b>Lamb Rump (GF)</b>	<b>29.00</b>
<i>Oven roasted rump of lamb, chargrilled courgettes on a warm potato &amp; chorizo salad with a red capsicum and roasted tomato puree</i>	
<b>Blue Cod (GF)</b>	<b>30.00</b>
<i>Speight's beer battered, crumbed or pan fried with fries, salad &amp; house tartare</i>	
<b>Beef Ribeye (GF)</b>	<b>32.00</b>
<i>Tender NZ beef ribeye cooked to your liking, fries &amp; salad with your choice of mushroom sauce, garlic butter or green peppercorn sauce</i>	

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

<b>Chicken &amp; Bacon Roulade (GF)</b>	<b>27.00</b>
<i>Bacon wrapped chicken breast filled with roasted capsicum, Danish feta &amp; spinach served on spiced apricot couscous with house slaw</i>	
<b>Salmon Fillet</b>	<b>31.00</b>
<i>Crispy skin salmon fillet, spinach &amp; bacon layered pastry stack with chilli &amp; citrus dressed cucumber &amp; rockmelon salad</i>	
<b>Beef &amp; Reef (GF)</b>	<b>32.00</b>
<i>Prime NZ beef sirloin, cooked to your liking and topped with garlic and chilli prawns, served with roasted baby vegetables and crisp potato</i>	
<b>BBQ Pork Ribs (GF)</b>	<b>28.00</b>
<i>Slow braised pork ribs, glazed with house BBQ and bourbon sauce Served with salad &amp; fries</i>	
<b>Duck Breast Risotto (GF)</b>	<b>28.00</b>
<i>Pan seared duck breast served on a mushroom, red wine and blue cheese risotto</i>	
<b>Lamb Filo</b>	<b>26.00</b>
<i>Sticky pulled lamb, cream cheese and seasonal roasted vegetables, wrapped in filo, baked until golden and served with house slaw</i>	
<b>Roasted Vegetable Salad (GF, V)</b>	<b>25.00</b>
<i>Seasonal roasted vegetables with chargrilled courgette tossed through salad greens with spiced apricot couscous and beetroot onion jam</i>	
<b>Sides:</b>	
<b>Fries</b>	<b>6.00</b>
<b>Green Salad</b>	<b>6.00</b>
<b>Seasonal Vegetables</b>	<b>6.00</b>

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