

Prawn cutlets in black pepper and curry leaf sauce served on Asian slaw with a saffron, chili and olive

oil drizzle.

Main Course

<u>Scotch Steak (280-300g) (GF)</u> \$4

Cooked to your liking served with sautéed garlic and herb potato, roasted carrot, pickle and green peppercorn sauce or garlic butter.

Lamb Shank (GF) \$38

Lamb shank braised in red wine, tomato and herbs served with mashed potato and steamed green vegetables.

Beef Burger and Chips \$28

Served with lettuce, tomato, caramelized onion, bacon, cheese and garlic aioli on a brioche bun.

Fish and Chips \$34

Beer battered Northland catch of the day served with steak cut chips green salad and tartare sauce

Roasted Pork Belly with Crackling \$34

Pork belly served with sweet pork crackling, steak fries, Asian slaw and black pepper caramel sauce.

Cajun Chicken Thigh \$34

Pan seared chicken thigh with mashed potato, garden salad, honey vinegar dressing and capsicum coulis.

Char Grilled Tuna Steak

\$36

Tuna steak served with kumara mash, roasted carrot and ginger and chili sauce.

Pan Seared Half Shell Mussels \$34

Served with fettucine pasta tossed in homemade napolitana sauce with mushrooms, onion and grated parmesan

Sides

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Steamed vegetables	\$10	
Garden salad	\$10	
Bread roll	\$5	
2 x Eggs	\$6	The state of the s
Bowl of chips	\$10	
Steamed Rice	\$10	9 9
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Desserts

Chocolate Mudcake

\$15

Served with vanilla ice cream, berry coulis and whipped cream

Salted Caramel Cheesecake

\$15

Served with mango sorbet, berry coulis, passionfruit pulp and whipped cream

Ice Cream Sundae

\$12

3 scoops of vanilla ice cream served with your choice of sauce

- Chocolate
- Berry
- Caramel

Sticky Date Pudding

\$15

Served with mango sorbet, berry compote, caramel sauce and whipped cream

Available from 6 p.m. till 8:30 p.m.

