

# Starter

Garlic Bread (v) Baked garlic baguette	\$13
Soup of the Day (GF, DF on request) Served with warm ciabatta and butter	\$15
Sweet & Sticky Crispy Pork Belly Bites Asian slaw, crispy shallots and toasted sesame seeds	\$17
Fried Crispy Dumplings 6pcs (v) Vegetarian or Pork dumplings with citrus infused soy sauce	\$18
Buttermilk Fried Chicken Strips Pette Salad, Siracha mayo and micro greens	\$18
Creamy Chilli Garlic Prawns 6pcs (GF on request) Crispy ciabatta, spring onion and lemon wedge	\$20

# **Light Meals**

<b>Green Lipped Mussels</b> (GF, DF on request) Served with warm bread with your choice of sauce White wine or Thai style	\$22
McGavin House Salad (V, GF, DF on request) Warm pumpkin, quinoa and mix nuts salad with our house lime dressing topped with grilled halloumi Add shredded chicken breast or smoked salmon \$7	\$22
Caeser Salad (v, gf, df) Anchovies, toasted crotons. warm poached egg, parmesan and Caeser dressing Add shredded chicken breast or smoked salmon \$7	\$22
<b>Pasta of the Day</b> (V, DF on request) Please ask your server on tonight's creation	\$28
Indian style mild lamb curry Rice Pulao, Naan bread and mango lassi	\$28

Dietary Requirements:

We take dietary and allergy requirements very seriously; how every, we cannot guarantee cross contamination please ask your server regarding your dietary needs

## **Burgers**

All Burgers are served with fries and Aioli

<b>Vegetarian Burger</b> (GF on request) Vege Patties, grilled halloumi, lettuce, tomato and apricot chutney	\$24
<b>MacGavin Beef Burger</b> (GF on request) Lettuce, tomato, pickle, cheddar cheese, crispy bacon and house made mayo	\$27
Buttermilk Chicken burger lettuce, tomato and cheddar cheese, crispy bacon and jalapeno relish and house mayo	\$27

## Mains and Grill

<b>Bacon Wrapped Chicken</b> (GF) Stuffed with brie cheese and sundried tomatoes topped with plum sauce served with truffle mash and seasonal vegetables	\$36
Fish & Chips (GF on request) Blue Cod tempura battered, served with side salad and tartar sauce (Pan-fried on reque	<b>\$36</b> st)
Apple and Raisins Stuffed Pork Belly Served with kumara mash, broccoli, apple chutney and red wine jus	\$36
Blackened Salmon (GF, DF) Served with kale bacon potato salad, grilled prawns served with option of Nori Butter or Beurre Blanc	\$38
<b>250gm Reserved Ribeye Steak</b> (GF) Served with Agria Mash, market vegetables with choice of your sauce Mushroom sauce, Pepper sauce, red wine Jus and steak butter	\$39
Herb Crust Lamb Loin (GF, DF) Served with rosemary garlic baby spud, green vegetables and apricot jus	\$39
Southland Wild Venison Medallion (GF) Served with kumara mash, charred broccolini, plum puree and red wine jus	\$39
Extras \$7.50	

Crispy Golden fries	Wedges
Green Salad	Steamed Vegetables
Mash (Potato or Kumara or Potato Truffle)	Kale Bacon Potato Salad

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### Desserts

Chocolate Mousse (GF) With vanilla ice cream and chocolate flakes	\$14
Warm Sticky Date Pudding With salted caramel sauce, vanilla whipped cream and ice cream	\$14
Trio Sorbet (GF,DF) Chefs' selection of sorbet and a fruit Coulis	\$14
Rhubarb and Apple Crumble Served with vanilla ice cream	\$14
Ice Cream Sundae (GF) Vanilla ice cream topped with whipped cream and your choice of sauce Chocolate, Salted caramel, Passionfruit or Mixed berry	\$14

### **Kids Menu**

(12 and under)

Kids Chicken Nuggets with fries and tomato sauce	\$15
Kids Fish and Chips (GF on request) Served with tomato sauce	\$15
Kids Cheese Burger (GF on request) with fries and tomato sauce	\$15
Kids Pasta of the day Chefs creation	\$15

All kids' meals come with a free kids Sundae

Choice of Chocolate, Salted caramel, Passionfruit, Mixed berry sauce

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