

Entrées

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Mains

Fish & Chips (F) \$	34
Fish of the day coated in homemade beer batter mix, served with chips,	
coleslaw salad, homemade tartare sauce and lemon wedges	
Deluxe Burger \$	30
Homemade beef patty, brioche bun, lettuce, coleslaw, tomato, cheese slice,	
white onion, BBQ mayo, served with chips and tomato sauce	
Beer Battered Fish Burger (F) \$	30
Battered fish, brioche bun, coleslaw, tomato, white onion, sliced cheese,	
tartare sauce, served with chips and tomato sauce	
Ribeye Steak (GF) \$	46
Served with homemade hand-cut potato, salad, sweet balsamic dressing and	
roasted cherry tomato. Served with mushroom sauce and snow pea pods	
Surf and Turf Ribeye Steak (C) (M) (F) \$	55
Served with homemade hand-cut potato, salad and roasted cherry tomatoes,	
creamy seafood mix sauce and grilled tiger prawn on top. Finished with snow pea pods	
Sirloin Steak (GF) \$	6 4 2
Served with homemade hand-cut potato, salad and roasted cherry tomatoes.	
Served with mushroom sauce and snow pea pods	
Lamb Rump (GF) \$	39
Medium cooked lamb rump cap served with roasted root vegetables, grilled	
courgettes, sautéed baby corn finish with figs lamb jus and crispy kumara on top	

Kare-Kare (GF) (N) Filipino pork belly dish slow cooked to tender and deep fried until crispy and golden brown. Served with steam beans, eggplant, bok choy, steamed rice and peanut sauce on the side, sprinkled with nuts on top	\$ 38
Salmon (GF)	\$ 37
Pan fried salmon with pearl barley ragout, sautéed edamame soy bean with creamy garlic sauce on the side. Garnished with grilled leek	
Chicken Pappardelle Pasta	\$ 35
Boneless breaded chicken top with tomato base and melted cheese. Served with pappardelle pasta tossed in tomato cajun sauce. Finished with chopped parsley and crispy parmesan cheese	
Vegetarian Tofu Pad Thai (GF) (V) (E) (F) (N)	\$ 32
Tamarind sauce tossed in rice noodles, tofu, bean sprout, onion, egg, carrots and scallion. Finished with nuts	

Pizza

Steak & Onion (allergen optional)	\$ 28
Homemade pizza base with caramelized onion, bite sized beef tender and jus sauce	
Capris Pizza (V) (allergen optional)	\$ 26
Homemade pizza base with mozzarella cheese, tomato, basil pesto, grated cheese and balsamic reduction sauce	

Extra Side Dishes

Deluxe Wedges	\$ 17
Topped with cheese and bacon bits and cheese sauce, sour cream & sweet chili sauce	
Battered Chips	\$ 12
Steamed Vegetables (V) (GF)	\$9
Two Fried Eggs	\$8
Steamed Rice	\$7

Desserts

Trio Ice Cream & Waffle Cone (GF) (allergen optional)	\$ 17
Three scoops of different flavored ice cream with the choice of mixed berry sauce,	
chocolate sauce or caramel sauce. Topped with fresh cream, crunchy flakes	
Brazo De Mercedes (E) (GF)	\$ 17
Spanish soft meringue filled with custard, dusted with icing sugar & fresh cream	
Chocolate Fondant (E)	\$ 17
Warm chocolate fondant served with vanilla ice cream & chocolate sauce	

(A) may contain allergens (V) Vegetarian (GF) Gluten Free (VEGAN) Vegan (N) Nuts (E) Egg (F) Fish (M) Mollusks (C) Crustacean (S) Soy



Kids Menu

Chicken Tenders 2 pcs chicken tenders, chips and tomato sauce	\$17
Fish & Chips Homemade battered fish, chips and tomato sauce	\$17
Tempura Battered Hot Dogs 3 hot dogs, chips and tomato sauce	\$17

All kids' meals include dessert

2 scoops of vanilla ice cream with the choice of chocolate, mixed berry sauce or caramel sauce

24 Hour Menu

Toasted Sandwich Panini bread with ham and cheese Or Panini bread with onion, tomato and cheese	\$ 12
Nachos Classic beef nachos served with cheese, sour cream and sweet chili sauce	\$ 19
Butter Chicken Pie Homemade creamy chicken and mushroom pie	\$ 12