



Dinner Menu

Monday to Sunday 5pm to close

To Start and Share

Antipasto	for 1 \$19.00	for 2 \$36.00
salami, chorizo, herbed marinated chicken, marinated olives, warm ciabatta, local pickled & grilled vegetables, sundried tomatoes		
Garlic & Mozzarella loaf		\$14.50
with roast garlic aioli and topped w julienne of spring onion		
BBQ buffalo wings		\$15.50
with ranch dressing and celery extra spicy on request		
Salt and pepper calamari		\$21.50
with rocket leaf's aioli & lemon		
Crispy Chicken		\$18.50
buttermilk marinated chicken with siracha mayo on a bed of Asian salad		
Prawn & avocado cocktail		\$21.50
with iceberg, spiced cocktail sauce & lemon		

Burgers

Our burgers use 100% New Zealand meats and seafood, served on a toasted butter milk bun served with golden fries

Kiwi burger	\$29.50
double beef patty, Pokeno bacon, iceberg, tomato, American cheese, fried egg, beetroot and Chef's own burger sauce	
Cheeseburger	\$26.00
beef patty, iceberg, tomato, pickles, American cheese, burger sauce	

Fish burger **\$28.00**
beer battered or panfried w iceberg, tomato, American cheese, tartare sauce

Fried Chicken burger **\$25.00**
crispy fried buttermilk marinated chicken, ranch dressing, iceberg, tomato, pickles, American cheese

Vegetarian burger **\$24.00**
house made lentil and mushroom Pattie, salad mix, aioli, American cheese

Burger add On's

Pokeno bacon	\$4.50	Fried egg	\$3.50	Avocado	\$3.00
Caramelised onions	\$3.00	Beetroot	\$3.00	Beef patty	\$5.00
Crispy onion rings	\$3.00				

Pizzas

All Topped with mozzarella cheese

Margherita - tomatoes, & fresh basil **\$22.00**

Chicken and cranberry - with brie cheese and drizzled w aioli **\$26.00**

Meat lovers - Salami, chorizo, sausage, chicken and beef steak with bell peppers & oregano drizzled w smoky BBQ sauce **\$26.00**

Vegetarian – artichoke, roast peppers, olives & fresh basil **\$24.00**

Sandwiches

All served with golden fries

Steak sandwich **\$27.50**
grilled NZ beef, rocket, caramelised onions & aioli on toasted ciabatta

Grilled chicken sandwich **\$26.50**
herb marinated grilled chicken, Pokeno bacon, ranch dressing, mixed leaves on toasted ciabatta

Tomato & mozzarella sandwich **\$25.50**
tomatoes, mozzarella cheese, Aloj, rocket leaves on toasted ciabatta

Salads

Caesar salad **\$20.50**
cos lettuce, Pokeno bacon, parmesan, poached egg, Caesar dressing, crotons, anchovies

Add – herb marinated & grilled chicken \$6.00

Add – garlic prawns \$8.00

Asian beef salad \$25.00

grilled NZ beef, salad mix, mung beans, peanuts, crispy shallots
& Nam Jim dressing

Asian tofu salad \$25.00

panko crumbed tofu, salad mix, mung beans, peanuts, crispy shallots & Nam Jim
dressing

Grill

*Our grill dishes are served with a choice of seasoned fries or roast garlic Agria
mash and a sauce of your choice*

Grilled 250g New Zealand rib eye steak \$49.00

Grilled 200g New Zealand eye fillet steak \$56.00

Surf 'n' Turf – add garlic prawns to above \$8.00

Roast New Zealand lamb rump \$35.00

Sides & Sauces

Loaded fries with pulled chipotle free range pork, cheese & sour cream \$16.50

Sides \$ 9.00

Seasoned fries with aioli

Roast garlic Agria mash

Garden salad

Steamed vegetables

Maple roast vegetables

Crispy onion rings

Sauces \$ 5.00

Red wine jus

Horse radish sauce

Bearnaise sauce

Caramelised onion jus

Peppercorn sauce

Mains

Slow braised New Zealand lamb shank in red wine \$44.00

roast garlic Agria mash & maple roast vegetables

Fish & chips \$38.00

today's table fish beer battered or grilled, with seasoned fries, tartare sauce,
lemon and salad garnish or steamed vegetables

Award winning "Kiwi butchers" sausages (see waiter for today's flavour) \$29.50

roast garlic Agria mash, steamed vegetables, caramelised onion jus

Vegetarian pasta \$26.50

ask your service person for today's flavour

Pork ribs **\$35.00**
half rack of maple BBQ pork with garden salad & seasoned golden fries

All Day Big Breaky **\$28.00**
Pokeno bacon, hash browns, "Kiwi" butchers' sausage, baked beans, roast mushrooms, grilled vine tomato, toasted Sourdough & a choice of fried, poached or scrambled eggs

Desserts

All desserts **\$15.00**

Chocolate fudge brownie – chocolate ice cream, chocolate sauce, & vanilla mascarpone

Apple & rhubarb crumble – vanilla ice cream and candied ginger

Vanilla panna cotta – fresh berries, citrus caramel

Selection of ice creams & sorbet – fresh fruits

House brownie sundae – with ice cream, sauces and vanilla mascarpone topped with wafers

Cheeseboard **\$26.00**
Chef's selection of cheeses with fig chutney, assorted crackers

Room Service Charge **\$ 6.00**

Gluten Free meals are available but not guaranteed as they are produced in an open kitchen where cross contamination may occur. All care is taken by our qualified Chefs.