

DINNER

Starters

Flat Bread

Sundried tomato pesto with mozzarella cheese.

\$8

Garlic Flat Bread

Mixed herb and garlic with mozzarella cheese.

\$8

Soup of the Day

Your wait staff will advise of today's flavour.

\$9

Seafood Chowder

A selection of seafood bound in a rich, creamy soup.

\$9.5

Salads

Chicken Salad

Chargrilled chicken served on salad greens with brie and cashew nuts, tossed with a chive and honey dressing.

\$17

Caesar Salad

Classic Caesar with bacon, poached egg, croutons, parmesan cheese and anchovies.

\$17

Thai Beef Salad

Chargrilled ribeye served on salad greens with peanuts, tomato and cucumber tossed in a Thai dressing.

\$17

Pastas

Chicken Fettucine

Chicken, mushroom, bacon and spring onion in a creamy garlic sauce topped with parmesan.

\$18

Beef Lasagne

Sheets of pasta layered with minced beef, tomatoes and herbs topped with cheese sauce, served with salad and fries.

\$18

Mains

Beef Wellington

Beef fillet with bacon, mushroom and mustard wrapped in puff pastry, served with gourmet potato's and vegetables. *[add a rich mushroom sauce for \$2]*

\$20

Flintstone Steak

Cooked your way, with gourmet potato's and vegetables or salad and fries.

[add either garlic butter, pepper or mushroom sauce for \$2]

\$20

Salmon Fillet

Topped with a herb crust, served with gourmet potato's, vegetables & basil hollandaise sauce.

\$20

Lamb Shank Pie

Slow cooked shank in a rich vegetable gravy, puff pastry lid, mash and minted peas.

\$20

Market Fresh Fish

See specials board or ask wait staff for today's catch.

\$20

Crumbed Chicken Breast

Stuffed with mushrooms and garlic butter served with gourmet potato's and salad, topped with a chive yoghurt dressing

\$20

Pork Belly

Stuffed with apple, sage and onion then slow cooked with cider, served with gourmet potato's and vegetables.

\$20

Gourmet Lambs Fry

Pan fried liver with mushrooms, onion and bacon in a red wine jus served on mashed potato.

\$20

BBQ Pork Ribs

Tender pork ribs cooked in BBQ sauce, served with coleslaw and fries

\$20

Desserts

Raspberry and white chocolate cheesecake

Served with ice cream and berry coulis.

\$10

Chocolate Brownie

Rich, warm brownie served with cream, ice cream and berry sauce.

\$10

Crème Brûlée

Caramelised with sugar and served with vanilla ice cream.

\$10

Apple Crumble

Crumble with cream and ice cream.

\$10

We proudly serve

**HUNDRED
PERCENT
PURE**
FAIR TRADE COFFEE

Please either order and pay at the bar or set up a credit card tab for your convenience.

WINE LIST

White Wine

Kopiko Bay Chardonnay

Soft ripe pineapple and apricot aromas. A wine for all occasions.

glass bottle
\$8 \$38

Living Land Chardonnay

This wine benefits from ripe stone fruit flavours with a vibrant refreshing acidity. We have also matured this wine in French oak barrels to add complexity to the palate

\$9 \$45

Kopiko Bay Sauvignon Blanc

Classic Marlborough Sauvignon Blanc. Bright ripe gooseberry aromatics with guava and ripe tropical melon flavours supported with an effortless acidity leaving a long tasting mouthfeel.

\$8 \$38

Stoneleigh Marlborough Sauvignon Blanc

An intensely flavoured, full bodied Marlborough Sauvignon Blanc with lively flavours of rich, ripe passionfruit tempered with a hint of dryness.

\$8.5 \$40

Rabbit Ranch Sauvignon Blanc (Central Otago)

Bounding with fresh fruit aromas, flavours of passionfruit and grapefruit with vegetable garden flavours of capsicum, tomato and green beans.

\$8.5 \$40

Living Land Sauvignon Blanc

In the Sauvignon Blanc you'll find vibrant passionfruit sorbet aromas with capsicum and olive notes. The palate is intense, crisp and refreshing with a long finish.

\$9 \$45

Mt Difficulty Target Gully Riesling (Central Otago)

Aromas of citrus and lime blossoms, this intensely flavoured wine, dry with floral mineral and strong citrus fruit characters, finishing with crisp apple acidity.

\$9.5 \$48

Mt Difficulty Roaring Meg

Pinot Gris (Central Otago)

This wine exhibits heady aromas of peach and nectarines. Creamy and well textured. The wine has a luscious grapefruit driven finish and is an excellent alternative to Chardonnay.

\$9 \$45

Woong Tree Rose (Central Otago)

Flavours and aromas of red currant, cranberry and strawberry gently compliment the crisp acidity with is balanced by a small amount of sweetness.

\$9 \$45

Red Wine

Kopiko Bay Pinot Noir

Aromas of cherry and spice, bright and delicate with superb bright raspberry strawberry flavours, and a long and rewarding length. A wine of remarkable elegance.

glass bottle
\$8 \$38

Angus the Bull Cabernet Sauvignon

Concentrated ripe berry fruits sourced from South Eastern Australia, presented with a savoury oak and a powerful finish.

\$9 \$45

Rabbit Ranch Pinot Noir (Central Otago)

A bright eyed red with hints of briar patch and a whiff of gunsmoke.

\$10 \$60

Mt Difficulty Roaring Meg

Pinot Noir (Central Otago)

This wine exhibits a lovely mix of berry fruits and liquorice with further complexity gained from oak spice.

\$9.5 \$48

Trinity Hills "The Trinity"

This wine is a true experience, it has many hints and aromas that have been finished with oak ageing, a rich and soft yet very drinkable wine.

\$8.5 \$40

Couper's Shed Syrah

Dark berries with lifted violet notes and peppery spice. The palate is concentrated and rich with savoury nuances and supple tannins on the finish.

\$9 \$45

Bubbles

200ml 750ml

Lindauer Brut

An internationally acclaimed New Zealand methode traditionnelle with rich fruit flavours. A popular choice for all occasions.

\$9 \$35

Lindauer Fraise

Lindauer Fraise adds a touch of natural strawberry flavour to New Zealand's best loved sparkling wine.

\$9

Brancott Estate Reserve Brut Cuvee

Vibrant lemon sorbet and citrus flavours from the Chardonnay combine perfectly with Pinot Noir fruit, resulting in a wine with superb vitality and freshness.

\$10 \$40

Daniel Le Brun N/V

The aroma's of strawberry, citrus and orange peel with biscuit and breadcrumb characters make this a great bubbly to celebrate with.

\$65

Nicolas Feuillatte Champagne N/V

Pale and gold in colour with the abundance of delicate bubbles the nose is floral, subtle predominance of white fruits; pear, apple, almond and hazelnuts. Fresh opening, smooth, pleasant and balanced on the palate.

\$140

All Wine is Subject to Availability