

ENTRÉES

Bread	[mini loaf for 1 person] <u>w</u> oil & dip	\$3
Seafood chowder	same old recipe <u>w</u> bread	\$14
Antipasto	olives, grissini, prosciutto & figs	\$17.50
Chicken	poached <u>w</u> green bean, peanut, & paw paw salad	\$17.50
Seafood sausage	<u>w</u> coconut rice, baby shrimps & baby leaves	\$17.50
Prawns	steamed prawns <u>w</u> pear salad & cauliflower cream	\$17.50
Oxtail	braised <u>w</u> paparadelle pasta & gremolata	\$17.50
Calamari	lightly floured <u>w</u> orange caramel & roasted peanuts	\$17.50
Pork belly	<u>w</u> Chinese sausage & beetroot granita	\$17.50

MAINS

Fish of the day	we serve only the freshest fish available to us - please see blackboard	\$30.50
Fish & Chips	<u>w</u> panko breadcrumbs or beer batter served <u>w</u> iceberg lettuce salad, tomato sauce & aioli	\$28
Scotch fillet	<u>w</u> creamed mash, mushrooms & onion rings	\$30.50
Seafood sausages	<u>w</u> coconut rice, baby shrimps, baby leaves & bok choy	\$30.50
Lamb cutlets	<u>w</u> creamy polenta & tomato & bean ragout	\$30.50
Pork belly	<u>w</u> yoghurt panacotta, Chinese sausage, kumara mash, pears & coriander	\$30.50

SIDES

Seasonal vegetables \$7 Green salad \$5 Potato or kumara mash \$6 Chunky fries \$5

A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

THIS IS A SAMPLE MENU ONLY & IS SUBJECT TO CHANGE WITHOUT NOTICE
[Please phone or visit prior to dining to avoid disappointment]