

Dinner Menu

Starters

Garlic Bread \$8
Garlic & herb stuffed sour dough with homemade caramelised onion jam

Soup of The Day \$12
Served with garlic bread (Please ask for today's creation)

Venison Spring Roll (DF) \$12
Homemade venison stew in crispy spring roll pastry, served with mustard slaw

To Share

Mixed Platter (DF) \$17
6 x vegetable samosa, 6 x lemon pepper squid, 6 x vegetable dumplings served with lime & coriander slaw
sweet chilli sauce

Vegetarian Chilli Stew (GF) \$17
Gently braised chickpea, lentil, root vegetables & cauliflower served with corn chips, smoked cheese
& sour cream

Bowl of Fries (DF, GF) \$9
Steak cut fries served with tomato sauce

Polenta Chips (GF) \$11
Crispy polenta chips served with sour cream & sweet chilli sauce

Mains

Kiwi Burger \$25
100% pure Angus beef topped with cheese, bacon, fried egg, lettuce, tomato & pickle, mustard, mayonnaise
served with fries & tomato sauce

Catch of the Day \$28
Battered or pan fried fish fillets served with steak fries, homemade tartare sauce & seasonal side salad
(Please ask for today's catch)

Provenance Lamb Shank \$32
Slow braised Provenance lamb served with mashed potato, Yorkshire pudding & steamed seasonal vegetables

Aged Scotch Beef (DF, GF) \$36
250g Scotch fillet steak served with steak fries, fried egg, red wine jus & seasonal side salad

Truffle Infused Mushroom Risotto (GF) \$22
Served with crumbled blue cheese & pickled red onion

Roasted Pork Belly (GF) \$29
Slow roast pork served with mashed potato, poached baby pear, steamed seasonal vegetables & red wine jus

Central Otago Lamb \$28
Moroccan style slow braised lamb served with warm pita bread, lime & coriander slaw & sour cream

Sides \$9

Steak fries with tomato sauce (GF)

Seasonal garden salad (DF, GF)

Mashed potato (GF)

Steamed seasonal vegetables (GF)

Dessert

Sticky Date Pudding \$14
Served warm with vanilla bean ice cream & caramel sauce

Self-saucing Chocolate Pudding \$14
Served warm with double chocolate ice cream

Strawberry Cheesecake \$14
Served with whipped cream, fruit coulis & freeze-dried fruit

Affogato \$16
Vanilla bean ice-cream, drowned in a shot of hot espresso. Served with a coffee liqueur

Coffee Selection

	Regular	Large
Flat White	\$4.5	\$5
Long Black	\$4	\$4.5
Short Black	\$4	\$4.5
Americano	\$4.5	\$5
Macchiato	\$4.5	\$5
Café Latte	\$4.5	\$5
Cappuccino	\$4.5	\$5
Mochaccino	\$4.5	\$5
Vienna	\$4.5	\$5
Hot Chocolate	\$4.5	\$5
Chai Latte	\$4.5	\$5

Soy/Almond/Oat Milk .50c

Tea Selection \$4.5

Fragrant Jasmine

Earl Grey

English Breakfast

Berry Sensation

Pure Chamomile Flower

Peppermint Leaves with Ceylon Cinnamon

Lively Lime and Orange Infusion

GF – Gluten free

DF – Dairy free