

ALL DAY MENU CONT...

MAINS

ROAST OF THE DAY served with roast potato, kumara, seasonal vegetables, Yorkshire pudding and gravy	\$21.0
ALL DAY BREAKFAST bacon, sausages, two free ranged eggs, hash brown, grilled mushrooms, grilled tomato, toast and beans	\$21.0
SPAGHETTI BOLOGNESE with garlic bread and parmesan	\$22.0
CRISPY BEER BATTERED FISH AND CHIPS with minted peas, garden salad, homemade tartare sauce and lemon ADD FREE RANGE EGG \$2.0	\$22.0
AUBERGINE PARMIGIANA with Neapolitan sauce, parmesan, garden salad and garlic bread (V)	\$20.0
BAKED HOKI LOIN MORNAY with vegetable rosti, wilted spinach & salad	\$23.0
BRAISED BEEF CHEEKS with seasonal vegetables, mash, gravy and crispy onions	\$25.0
CHICKEN SCHNITZEL with a lemon pepper butter, mashed potato, served with a either a side salad or stir-fried Asian veg	\$25.0
MEDITERRANEAN BRAISED LAMB SHOULDER with tomatoes, herbs, red wine, and cheesy mash.	\$25.0

ON THE GRILL

BEEF RUMP 250gm (LG)	\$28.0
BEEF SIRLOIN 200gm (LG)	\$28.0
PORK CUTLETS 200gm (LG)	\$28.0
FISH OF THE DAY 160g	market price

All dishes served with fries or mashed potato and garden salad or seasonal steamed vegetables plus your choice of one house sauce: mushroom, tomato relish, mint, peppercorn or garlic butter

DESSERTS

ICE CREAM SUNDAE chocolate ice cream, vanilla ice cream, chocolate sauce, wafers, white chocolate soil, Maltesers and marshmallow	\$10.0
FRUIT PLATE seasonal sliced fresh fruits (LG, DF)	\$10.0
RICH MUDCAKE with cream and berry compote	\$10.0
NEW YORK CHEESECAKE with lemon curd and white chocolate soil	\$10.0
CHEESEBOARD brie, Kikorangi blue, cheddar with crackers, chutney and grapes	\$18.0

DF = Dairy free V = Vegetarian LG = Low Gluten*

*although we have gluten free products, our environment does contain gluten and we cannot guarantee that it will be 100% gluten free.

ALL DAY MENU MON-FRI: 10am - 10.30pm SAT-SUN: 11am - 10.30pm _ MAINS & DESSERTS