



# DINNER

## TO START (Entrée + Breads)

<b>GARLIC &amp; HERB BREAD</b>	14
Freshly baked crusty bread infused with garlic butter, mixed herbs, and parmesan, toasted until golden and served warm (V)	
<b>SALT &amp; PEPPER SQUID</b>	24
Lightly seasoned crispy squid served with citrus aioli and fresh lemon for a perfect balance of crunch and flavour	
<b>CLASSIC PRAWN COCKTAIL</b>	22
Chilled prawns layered with crisp lettuce and finished with a classic Marie Rose sauce and lemon wedge	
<b>TOMATO &amp; BASIL BRUSCHETTA</b>	18
Toasted artisan bread topped with vine-ripened tomatoes, fresh basil, olive oil, and balsamic glaze (V)	
<b>SOUP OF THE DAY WITH BREAD</b>	16
Chef's freshly prepared seasonal soup served with warm bread and butter	

## MAINS

### GOURMET PIZZA

<b>MARGHERITA</b>	26
Classic Italian-style pizza topped with rich tomato sauce, mozzarella cheese, fresh basil, and oregano (V)	
<b>MEAT LOVERS</b>	28
Loaded with smoked ham, salami, bacon, beef mince, and mozzarella on a rich tomato base	
<b>APRICOT CHICKEN</b>	30
Tender chicken, mozzarella, red onion, and sweet apricot glaze finished with fresh herbs	

### FISH

<b>SEARED SALMON (DILL-LEMON RISOTTO)</b>	38
Pan-seared salmon fillet served on creamy dill and lemon risotto with seasonal greens	
<b>FISH &amp; CHIPS</b>	32
Beer-battered market fish served with golden fries, garden salad, lemon, and tartare sauce	

(continued over)



## MAINS (continued)

**BEEF BURGER (ANGUS 180G)** 28  
Juicy Angus beef patty with cheese, lettuce, tomato, caramelised onion, and house sauce served with fries

**CHICKEN STIR-FRY NOODLES** 28  
Wok-tossed noodles with tender chicken, fresh vegetables, and Asian-style savoury sauce

### STEAK

**GRILLED SIRLOIN STEAK (250G)** 42  
Premium sirloin steak grilled to your liking and served with fries, seasonal salad, and your choice of sauce

## SIDES

**FRIES WITH AIOLI** 12  
Crispy golden fries served with creamy garlic aioli

**KUMARA WEDGES + SOUR CREAM** 18  
Seasoned kumara wedges served with sour cream and sweet chilli sauce

**FRESH GARDEN SALAD** 17  
A refreshing mix of seasonal greens, cucumber, tomato, and house dressing

**STEAMED SEASONAL VEGETABLES** 14  
Fresh seasonal vegetables lightly steamed and finished with butter and herbs

## DESSERTS

**CHOCOLATE LAVA CAKE** 18  
Warm chocolate cake with a rich molten centre served with vanilla ice cream

**TIRAMISU** 15  
Classic Italian dessert layered with coffee-soaked sponge, mascarpone cream, and cocoa

**STRAWBERRY CRÈME BRÛLÉE** 18  
Silky vanilla custard infused with strawberry flavours and topped with caramelised sugar crust