

DINNER

Dinner Menu - available 6:00pm-9:30pm

Price

Entrees

Platter of fresh and toasted breads, with a daily assortment of dips and spreads (serves 2)	\$14.00
Shitake mushroom, tofu and bok choy spring rolls served with a coriander and ginger coulis	\$15.00
Venison, kumara and mushroom sausages on a potato rosti with a redcurrant jus	\$16.00
Pan-fried chicken livers and bacon wrapped in a duck egg omelette	\$16.00
Twice cooked pork belly on a Chinese cabbage and cashew nut coleslaw with a caramel chilli sauce	\$18.00
Smoked salmon stuffed with crème fraiche, garnished with crispy squid and a lemon vinaigrette	\$18.00

Mains

Grilled goats cheese, sun-dried pears and preserved walnut tart, on a tomato and red pepper salsa topped with crispy fried leeks	\$29.00
Confit of duck leg on a red wine, garlic mushroom and chive risotto	\$34.00
Pan-fried fish of the day topped with chorizo sausage, caper berries and scallops on a lemon fried rice	\$34.00
Chargrilled scotch fillet with garlic prawns, beer battered fries with a bearnaise sauce	\$34.00
Barbecued pork shanks (2) slowly braised and served with mustard mash potato and seasonal greens	\$34.00
Pan-fried kangaroo rump with a macadamia nut and sage crust on a smoked cheese and potato frittata with baby beetroot	\$36.00

Side dishes

Garlic and cheese bread	\$6.00
Creamy garlic mash	\$6.00
Garden salad	\$6.00
Cone of fries	\$6.00
Chunky roasted vegetables with aioli	\$6.00
Honey and sesame wok fried vegetables	\$6.00

We allow BYO Wine to guests who are dining, Corkage @ \$2.00 per person

Prices include GST