

DINNER			
SMALL PLATES			
PORK RIBS *GF with manuka smoked, chipotle BBQ sauce	\$28.90	CRISPY CAULIFLOWER *V with pickled cabbage, jalapeno, and vegan mayo	\$24.90
PULLED PORK TACOS *DF lettuce, jalapeno, chipotle aioli and corn salsa	\$26.90	HALLOUMI AND MUSHROOMS *VEG with baby spinach, mayo, beetroot and balsamic	\$24.90
FISH TACOS *DF beer battered fish with lettuce, chipotle aioli, tomato salsa and avocado puree	\$26.90	vinegar SIDES	\$15 each
CHORIZO *GF / *DF with potatoes, capers, corn salsa and aioli	\$24.90	Chunky fries with aioli and ketchup Crispy potatoes with roasted garlic and rosemary Garden salad with balsamic dressing	
KING CHILI PRAWNS *DF with avocado puree, tomato salsa and crispy tortilla	\$28.90	Steamed greens with toasted almonds and butter	
PIZZA			
GARLIC PIZZA BREAD *VEG with parmesan	\$17.90	HAWAIIAN tomato sauce, ham and pineapple	\$23.90
MARGHERITA *VEG tomato sauce, mozzarella and basil pesto	\$19.90	PEPPERONI Tomato sauce, pepperoni and capsicum	\$27.90
VEGAN PIZZA *V tomato sauce, mushroom, broccoli, onion, olives, capsicum and baby spinach	\$23.90	SMOKED SALMON smoked salmon, prawn, capers, baby spinach topped with herb yoghurt	\$31.90
*Gluten Free base available (additional \$3 per order)		spinaen topped with hero yoghdit	
MAINS			
FISH AND CHIPS *DF beer battered or grilled fish with chunky fries, tartar, ketchup and salad	\$39.90	LAMB RUMP *DF pan roasted with kumara hash, baby spinach, pea puree, jalapeno mint jelly and jus	\$39.90
PULLED BEEF BURGER with brioche, lettuce, gherkins, smoked cheese, jalapeno chipotle mayo and chunky fries	\$31.90	SIRLOIN STEAK basted in garlic butter with rosemary potatoes, baby spinach and red wine jus	\$41.90
CHICKEN PARMIGIANA topped with tomato sauce, mozzarella, ham, basil pesto with chunky fries and green salad	\$31.90	PORK RIBS *GF / *DF with chunky fries, manuka smoked and chipotle BBQ sauce and salad	\$37.90
BANGERS AND MASH pork & fennel sausage served on a bed of mashed potatoes, seasonal greens and onion jus	\$29.90	EYE FILLET pan roasted with creamy mashed potato, seasonal greens, mushrooms, red wine jus and bearnaise sauce	\$46.90
DESSERTS			
STICKY DATE PUDDING with salted caramel and vanilla ice cream	\$19.90	CRÈME BRULEE with crushed biscuits and vanilla ice cream	\$19.90
ICE CREAM SUNDAE with whipped cream, mixed berries, nuts and Oreo	\$17.90	CHOCOLATE PUDDING with chocolate sauce vanilla ice cream and berry compote	\$19.90
KIDS served with complimentary ice cream sundae			
FISH AND CHIPS	\$19.90	CHICKEN TENDERS	\$19.90
TOMATO PASTA	\$17.90	MINI HOT DOGS AND CHIPS	\$17.90

 $*GF-GLUTEN \ FREE \\ *DF-DAIRY \ FREE \\ *V-VEGAN \\ *VEG-VEGETARIAN$