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BREAD & DIP Toasted sourdough bread, sundried tomato pesto, extra virgin oil, balsamic vinegar, butter. Gluten free bread available	CHIPS $$\rm 1$$ Choose between shoestring, spiral or steak cut chips. Served with aioli and tomato sauce ${}^{\rm VG,V}$
SOUP OF THE DAY Ciabatta dinner roll, butter ^v	FISH PATE Cured & smoked market fish, garlic crostini, citrus sour cream, green salad ^H
Salads	
CLASSIC CHICKEN CAESAR SALAD Cos lettuce, boiled egg, anchovy, bacon, parmesan cheese, crouton, ceasar dressing	SMOKED SALMON SALAD Smoked salmon, rocket, pickled red onion, capers, grapefruit, citrus dressing GF, DF, H
ROCKET & PEAR SALAD Rocket, fresh pear, pickled red onion, toasted walnuts, shaved parmesan, vinaigrette ^{GF, V}	
Mains ————————————————————————————————————	
MARKET FISH & CHIPS 30 Market fish (ask about our fish of the day), tempura batter, grilled lemon, choice of chips, tartare sauce, fresh garden salad DF, H	PROSCIUTTO PIZZA Home-made tomato sauce, prosciutto, rocket, parmesan & mozzarella cheese. Gluten free base available
BEEF BURGER 180g angus patty, brioche bun, tomato, sliced cheese, caramelized onion, cos lettuce, aioli, choice of chips ^H	PORK RIBS Cajun spiced 500g pork ribs coated with Jack Daniel BBQ sauce, coleslaw, choice of chips
VEGAN BURGER 120g plant-based patty, vegan bun, cos lettuce, tomato, caramelized onion, relish, choice of chips H, VG	SEAFOOD RISOTTO Prawn, squid, clams, mussel, parmesan GF, H
CLUB SANDWICH Choice of sliced bread, aioli, thick bacon, egg, sliced chicken breast, tomato, lettuce, choice of chips	300G SIRLOIN 300g sirloin steak, choice of chips, shaved parmesan, fresh garder salad, served with your choice of red wine jus or mushroom sauce
MARGARITA PIZZA Home-made tomato sauce, vine tomato, basil, mozzarella cheese. Gluten free base available ^v	
(Dessert	
CRÈME BRÛLÉE Fresh berries, white chocolate tuille, raspberry gel ^H	CHOCOLATE PLATTER 70% dark chocolate choux, 40% milk chocolate macaron, white chocolate brownie, caramello tart
CHEESE PLATE 25	chocolate brownie, carameno tart

CHEESE PLATE

crackers (gluten free option available)

Kikorangi blue, Totara Vintage Tasty, Kahikatea Camembert, Aorangi Brie with Crowne Plaza honey, grapes, fruit chutney,

COFFEE PANNA COTTA

Coffee panna cotta, cocoa crumble, coffee jelly, hazelnut

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