

ENTREE

BREAD AND DIPS

HOME MADE BREAD WITH TWO DIPS,
BALSAMIC AND OLIVE OIL

13.50

GARLIC BREAD

TOASTED HOUSE BREAD WITH GARLIC BUTTER

9.50

CHEESY BACON AND GARLIC BREAD

HOMESTYLE BREAD WITH BACON,
CHEESE AND GARLIC BUTTER

15.00

SOUP OF THE DAY

OUR HELPFUL WAIT STAFF WILL ADVISE OF
TODAY'S FRESHLY HOME-MADE CREATION
SERVED WITH CRUSTY BREAD AND BUTTER

12.00

CREAMY SEAFOOD CHOWDER

HEARTY MIX OF PRAWNS, MUSSELS, LOCAL
WEST COAST CAUGHT FISH AND FRESH
VEGETABLES

16.00

PAKORAS

SEASONAL VEGETABLES & ONIONS DIPPED
IN A CHICKPEA FLOUR, DEEP FRIED &
FINISHED WITH TAMARIND SAUCE AS A SIDE

8.50

SALADS

GRILLED CHICKEN

TENDER CHICKEN THIGHS WITH FETA, CUCUMBER,
TOMATOES, CASHEWS AND CROUTONS ON GREEN
SALAD WITH A THAI DRESSING

25.00

WARM BACON

GRILLED BACON, GREEN BEANS, TOMATOES,
CUCUMBER, PEAR, WALNUTS, POPPY SEEDS
FINISHED WITH CREAMY BLUE CHEESE DRESSING

21.00

PRAWNS

PRAWN CUTLETS SERVED ON BED OF ICE BERG LETTUCE
DRENCHED WITH FRESH CUCUMBER & TOMATO
SERVED WITH HOMEMADE COCKTAIL
SAUCE & BUTTERED BROWN BREAD

22.50



PADDOCK & SEA

SLOW ROAST PORK BELLY

*SERVED WITH CAULIFLOWER COUS COUS,
PICKLE RADISH AND OUR CREAMY
MASH FINISHED WITH A SOY CHILLI GLAZE*

28.00

SIRLOIN STEAK 200 GMS

*RESTING ON FRIES, SIDED WITH FRESH SALAD
AND 2 FRIED EGGS FINISHED WITH YOUR CHOICE
OF MUSHROOM OR GARLIC BUTTER SAUCE*

32.00

RUMP STEAK 200 GMS

*TOPPED WITH 2 FRIED EGGS, SALAD AND
FRIES AND YOUR CHOICE OF MUSHROOM
OR GARLIC BUTTER SAUCE*

28.50

BBQ PORK RIBS

*500 GMS OF RIBS OVEN ROASTED IN OUR
SPECIAL SAUCE WITH COLESLAW AND FRIES*

28.50

FISH AND CHIPS

*GRILLED OR BATTERED FILLETS OF FISH SERVED
WITH SALAD, FRIES AND TARTARE SAUCE*

25.00

BURGERS

CAJUN CHICKEN

*FILLED WITH LETTUCE, TOMATO, BEETROOT
GHERKINS, CHEESE, CRANBERRY, MAYO AND
SERVED WITH FRIES*

18.50

ANGUS BEEF

*FILLED WITH LETTUCE, TOMATO, BEETROOT
GHERKINS, CHEESE, BBQ SAUCE, MAYO AND
SERVED WITH FRIES*

18.50

FETA & QUINOA VEG- BURGER

*FILLED WITH VEGGIE PATTY, TOMATO, LETTUCE,
GHERKINS, BEETROOT, CHEESE, CHIPOTLE MAYO,
RAITA AND SERVED WITH FRIES*

18.50



SPECIALS

ROAST LAMB

CANTERBURY SOURCED LAMB SERVED WITH
ROAST POTATOES, PUMPKIN, CARROTS &
PEAS FINISHED WITH MINT SAUCE & GRAVY

20.00

BANGERS AND MASH

WEST COAST SOURCED BEEF SAUSAGES
SERVED WITH HOMEMADE MASH, ONION GRAVY
& PEAS

19.50

CHEF'S SPECIAL CURRY & RICE

AUTHENTIC INDIAN CURRY (MILD) SERVED WITH
RICE & NAAN

18.50

CHICKEN/VEGE MANCHURIAN

AUTHENTIC EASTERN INDIAN DISH SERVED ON
NOODLES.

20.00

BAR NIBBLES

LOADED WEDGES WITH BACON & CHEESE

SERVED WITH SWEET CHILLI

15.00

FRENCH FRIES & AIOLI

6.00

SAMOSAS AND SPRING ROLLS BOWL

9.50

BUFFALO CHICKEN SERVED WITH HOT SAUCE

19.00

SALT AND PEPPER SQUID WITH LEMON MAYO

18.00

SIDES

CREAMY MASH

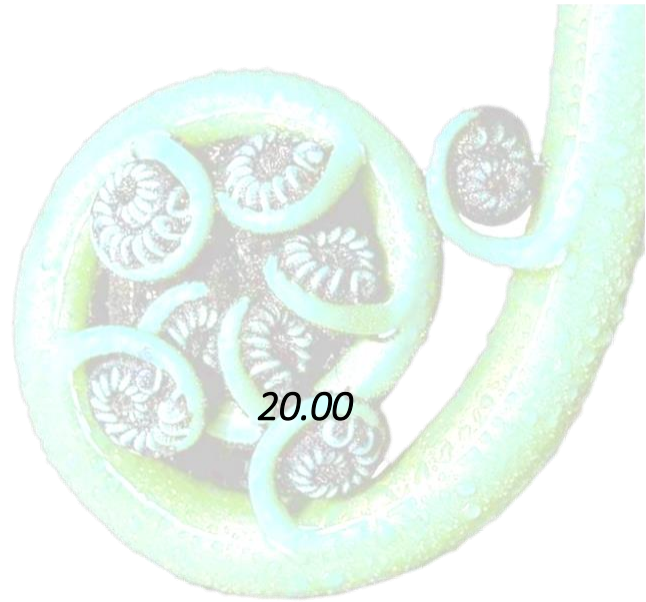
5.00

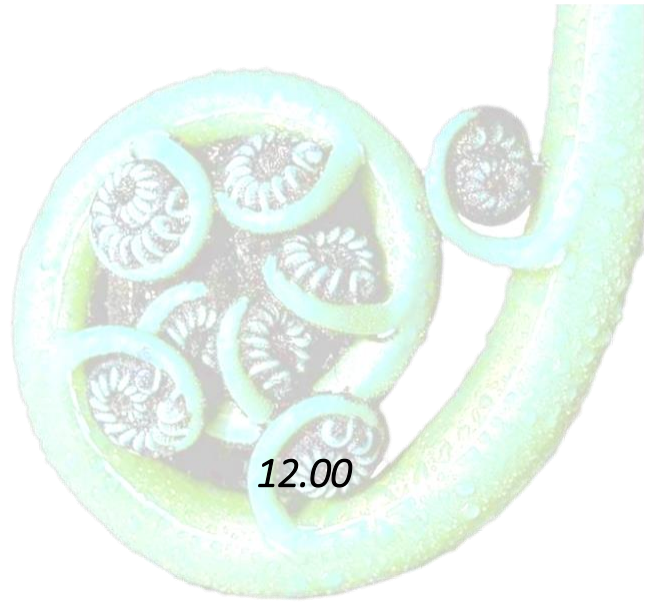
GREEN SALAD —WITH FRENCH DRESSING

6.50

ASSORTED VEGETABLES—TOASTED IN GARLIC BUTTER

8.50





DESSERT

CHOCOLATE STEAMED PUDDING

TRADITIONAL CHOCOLATE STEAMED PUDDING
SERVED WITH ANGLAISE SAUCE & VANILLA ICE-CREAM

12.00

GLUTEN FREE CHOCOLATE BROWNIE

SERVED WITH A SCOOP OF VANILLA ICE-CREAM FINISHED
WITH WALNUTS AND CHOCOLATE SAUCE

12.00

ICE- CREAM SUNDAE

WITH YOUR CHOICE OF TOPPING –
CHOCOLATE, PASSIONFRUIT, CARAMEL,
MIX-BERRIES TOPPING

12.00

MILLE-FUILLE

LAYERS OF PUFF PASTRY, VANILLA GANACHE,
BERRIES. SERVED WITH VANILLA ICE-CREAM

12.00

KIDS MENU

CHICKEN NUGGETS

13.50

FISH BITES

13.50

MINI HOT DOGS

13.50

MINI ROAST

13.50

MINI PASTA

13.50

**ALL KIDS MEALS ARE ACCOMPANIED WITH SALAD, FRIED, ICE CREAM
SUNDAE AND A DRINK (SELECTION OF JUICES OR WATER)
(Child must be 12 years and under)**