

# Dinner Menu

## STARTERS/LIGHT MEALS

**Garlic and Herb Bread** plain **\$11.50**  
with cheese **\$13.50**

**Soup of the day** (g/f, d/f, Veg + V options) **\$14.00**  
Ask our friendly staff for today's soup. Served with freshly baked dinner roll.

**Summer Salad** (g/f, d/f, Veg) **\$12.50**  
Fresh mesclun salad leaves with tomatoes, cucumbers and carrot julienne.  
Toasted pumpkin kernels and grated nashi pear, served with a mustard-honey dressing and topped with garlic-herb croutons.  
Add chicken strips. **\$17.50**

**Spicy Chicken Strips** (d/f) **\$12.50**  
Served on a hot sizzling plate with crunchy stir-fried vegetables and rice  
Noodles in Korean BBQ sauce and topped with a watermelon and cilantro salsa.

**Quick fried Scallops** (g/f, d/f,) **\$22.50**  
Set on a vodka and lemon hollandaise and steamed julienne vegetables, garnished with watercress salad and avocado oil.

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## BURGERS (g/f, d/f)

All burgers are served on a seeded Brioche bun with fries and tomato sauce.

**BBQ Cheese and Bacon Burger** **\$24.00**  
Prime beef patty topped with bacon. With melted cheese, lettuce, tomato and mayonnaise.

**Chicken and Pineapple Burger** **\$22.50**  
Crumbed chicken schnitzel topped with grilled pineapple. With melted cheese lettuce, tomato and burger sauce.

**Vegetarian Black Bean Burger** (Veg, V option) **\$22.50**  
Topped with caramelized onions and beetroot chutney. With melted cheese, lettuce, tomato and mayonnaise.

## **PIZZA** (g/f, d/f)

**Marinara** – seafood, tomatoes, courgettes, topped with mozzarella.

**Regular \$18.50 Large \$22.50**

**Margarita** – tomato and basil pesto, topped with mozzarella.

(Veg, V option)

**Regular \$18.50 Large \$22.50**

**Meat Lovers** – beef mince, bacon, tomato and chorizo topped with mozzarella.

**Regular \$19.50 Large \$23.50**

**Chicken, Brie and Cranberry** – (g/f option)

**Regular \$18.50 Large \$22.50**

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## **PASTA** (g/f, d/f)

**\$25.00**

Fettucine or Spaghetti

**Vegetarian Pasta** roasted pumpkin and kumara in a tomato based sweet-sour sauce with fresh spinach leaves and topped with melted mozzarella cheese.

**Beef Bolognese** topped with sour cream and shaved parmesan cheese.

**Mushroom and Bacon** in creamy white wine sauce.

**Chicken and spinach leaves** tossed in a spicy tomato ragout finished with gratinated feta cheese.

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## **MAINS**

**Crispy Battered Fish of the Day** (DF)

**\$31.50**

Served with garden greens, aioli, and fries.

**Poached Fish of the day** (g/f,)

**\$31.50**

Set on a slender stem broccoli and white wine sauce. Served with Caramelized beetroot and straw potatoes.

**Chargrilled Beef Scotch Filet Steak** (g/f, d/f option)

**\$45.50**

A 250-gram steak cooked to your preference and accompanied by crispy fried agria potatoes. Your choice of green pepper corn sauce, mushroom cream or garlic-herb butter. Served with side salad with honey-mustard dressing.

**Chia seed crumbed Pumpkin schnitzel** (g/f + d/f option)

**\$22.50**

set on slender stem broccoli and creamy potato-parsley mash, finished with a tomato and cilantro salsa.

**Roasted Chicken Breast**

**\$32.50**

Cooked in a sundried tomato and parmesan cream and served with potato-parsley mash and slender stem broccoli.

**Grilled Lamb Loin** (g/f, d/f)

**\$41.50**

Served with crispy fried potatoes and sauteed spinach leave, red wine jus.

**Side Dishes**

**(each) \$10.00**

Gratin potatoes, chunky fries with aioli, roasted agria potatoes, garden greens, seasonal steamed vegetables

## DESSERTS

<b>Cheesecake of the week</b>	<b>\$15.50</b>
A deliciously creamy cheesecake with corresponding condiments and garnishes. Ask our friendly waitstaff for the flavours available.	
<b>Chocolate Mousse cake</b>	<b>\$15.50</b>
Set on vanilla bean anglaise and served with strawberry compote.	
<b>Crème Brule</b>	<b>\$15.50</b>
With caramelized oranges and cinnamon crisps.	
<b>Trio of Ice Cream</b>	<b>\$15.50</b>
Served with whipped cream, berry coulis and wafer.	
<b>Selection of Cheese</b>	<b>\$35.50</b>
Served with fresh and dried fruit, crackers, and nuts.	

We are happy to accommodate any special diet request, please see your friendly wait staff.

**All prices are inclusive of GST**

(Veg) Vegetarian (GF) Gluten Free (V) Vegan (DF) Dairy Free  
(df) Dairy free option (gf) Gluten Free option