

DINNER MENU

ENTRÉES

(AVAILABLE FROM 5PM - 10PM)

GARLIC PIZZA BREAD - \$11.90 |V|

Garlic pizza bread with parmesan.

GRILLED BREADS - \$11.90 |V| |VG|

Fresh breads baked daily, char-grilled and served with home-made dips.

SOUP OF THE DAY - \$13.50

Hot soup made with fresh local ingredients and served with toasted ciabatta.

Please check with your waitstaff for today's option.

SHRIMP COCKTAIL - \$13.90 |CGF|

Always popular classic shrimp cocktail served on a bed of lettuce and bound in a brandy rose sauce.

STICKY BBQ WINGS - \$16.00 |CGF|

Fresh free range chicken wings marinated in our whiskey & cola BBQ sauce served with a creamy blue vein dip & fresh celery sticks.

CREAMY SEAFOOD CHOWDER - \$16.90

Succulent seafood bound in a rich creamy velouté, served with toasted ciabatta.

CRISPY SALT & PEPPER SQUID - \$17.90

New Zealand squid served on a home-made slaw finished with an Asian sweet dressing & Japanese mayo.

CRISPY CARAMEL PORK BELLY - \$18.90 |CGF|

Crispy cubes of pork belly served with a sweet chilli caramel & pear puree & micro greens.

GREEN LIP MUSSELS - \$19.90 |CGF|

Fresh steamed mussels in a creamy yellow curry sauce, served with toasted ciabatta.

PAUA FRITTERS - \$22.00

Fresh paua fritters served roasted beetroot & roquette, finished with a hollandaise drizzle.

WHITEBAIT FRITTERS - \$22.00 |CGF|

South Island whitebait fritters, served with a creamy chorizo mayo on char-grilled ciabatta.

PAN SEARED SCALLOPS - \$22.90 |CGF|

Pan seared scallops served on a bacon & spring onion mash, finished with a home-made roquette pesto.

MAINS

(AVAILABLE FROM 5PM - 10PM)

CAESAR SALAD (FREE RANGE CHICKEN) - \$18.90

Classic free range chicken & bacon caesar with cos lettuce, croutons, parmesan & a creamy caesar dressing, topped with a poached egg.

CAESAR SALAD (MARLBOROUGH SOUNDS SALMON) - \$18.90

Marlborough sounds smoked salmon tossed in cos lettuce with croutons, parmesan & a creamy caesar dressing, topped with a poached egg.

NANA'S ROAST - \$22.90

Your choice of roast beef or pork, served with roasted potato, kumara & pumpkin, cheesy broccoli & cauliflower, finished with a red wine jus.

CLASSIC FISH & CHIPS - \$21.90

Fresh fish cooked in your choice of golden lager battered OR panko crumbs served with a fresh garden salad, crispy fries, home-made tartare & tomato sauce.

VEGETARIAN DISH OF THE DAY - \$24.90 |V| |VG|

Please check with your waitstaff for today's creation.

BABY BACK RIBS - \$25.90

Hawke's Bay slowly braised pork spare ribs roasted with our own bourbon BBQ sauce and topped with toasted sesame seeds accompanied with wedges & a fresh green salad.

CARDRONA MERINO LAMB SHANK - \$27.00 |CGF|

Slowly braised New Zealand lamb shank on creamy mashed potatoes & wilted greens finished with a red wine jus.

BRAISED OXTAIL - \$27.00

Slow cooked oxtail, served on a kumara mash with baby spinach, finished with a spicy tomato gravy.

BRAISED PORK BELLY - \$29.90 |CGF|

Pork belly rolled in cumin & coriander seeds, braised in a summer ale with hints of orange, served on creamy mashed potatoes with baby spinach & apple vanilla puree, finished with a red wine jus.

CATCH OF THE DAY - \$31.90 |CGF|

Fresh locally sourced fish delivered daily and prepared differently each day. Please check with your waitstaff for today's catch.

SALMON - \$31.90 |CGF|

Korma crusted fresh salmon fillet served on creamy coconut rice with pickled cucumber.

CHICKEN SCHNITZEL - \$31.90

Fresh free range chicken breast cooked in herb panko crumbs, served with spiced potatoes & a garden salad, finished with a creamy sweet chilli & tequila sauce.

SEAFOOD EXTRAVAGANZA - \$39.90 |CGF|

OUR SIGNATURE DISH

Pan seared scallops on a bacon & spring onion mash, fresh NZ green lipped mussels steamed, prawn cutlets on Indonesian egg noodles, mini whitebait and paua fritters on ciabatta & whole tiger prawns served with chipotle mayo and lemon wedges.

STEAK SELECTION

(AVAILABLE FROM 5PM - 10PM)

300g SIRLOIN - \$28.90 |CGF|

300g sirloin cooked to your liking, served on a rosemary & garlic rösti with fresh steamed vegetables, OR fries, garden salad & a fried egg.

Served with your choice of sauce: Peppercorn, Diane, Garlic Mushroom, Red Wine Jus OR Garlic Butter.

SURF N TURF - \$34.90 |CGF|

300g sirloin cooked to your liking, served on a rosemary & garlic rösti with fresh steamed vegetables, OR fries, garden salad & a fried egg.

Served with fresh prawns in creamy white wine sauce.

300g SCOTCH FILLET - \$34.90 |CGF|

300g scotch fillet cooked to your liking, served on a rosemary & garlic rösti with fresh steamed vegetables, OR fries, garden salad & a fried egg.

Served with your choice of sauce: Peppercorn, Diane, Garlic Mushroom, Red Wine Jus OR Garlic Butter.

220g EYE FILLET - \$37.90 |CGF|

220g eye fillet cooked to your liking, served on a rosemary & garlic rösti with fresh steamed vegetables, OR fries, garden salad & a fried egg.

Served with your choice of sauce: Peppercorn, Diane, Garlic Mushroom, Red Wine Jus OR Garlic Butter.

400g BONE ON SCOTCH - \$39.90 |CGF|

400g bone on scotch cooked to your liking, served on a rosemary & garlic rösti with fresh steamed vegetables, OR fries, garden salad & a fried egg.

Served with your choice of sauce: Peppercorn, Diane, Garlic Mushroom, Red Wine Jus OR Garlic Butter.

450g T-BONE - \$39.90 |CGF|

450g T-bone cooked to your liking, served on a rosemary & garlic rösti with fresh steamed vegetables OR fries, garden salad & a fried egg.

Served with your choice of sauce: Peppercorn, Diane, Garlic Mushroom, Red Wine Jus OR Garlic Butter.

SIDES

CREAMY MASHED POTATOES - \$5.50 |V|

Creamy mashed potatoes.

GREEN SALAD - \$6.50 |CGF||D||V||VG|

Green salad with balsamic dressing.

ROASTED SEASONAL VEGETABLES - \$6.90 |CGF||V|

A medley of local vegetables roasted in herbs.

FRESH STEAMED VEGETABLES - \$6.90 |CGF||V|

Fresh local vegetables steamed and dressed with olive oil & toasted sesame seeds.

SMALL FRIES - \$5.50 | LARGE FRIES - \$9.00 |V|

Crispy fries served with tomato sauce & aioli.

THIRSTY BURGERS

BEER BATTERED FISH BURGER – \$19.90

Today's locally caught fresh fish golden lager battered, served in a brioche bun with lettuce, tomato, red onion, home-made tartare sauce & aioli. Served with crispy fries.

COMPANION BEER: Monteith's Pilsner: Handle \$8.00

CHAR - GRILLED CHICKEN BURGER – \$19.90

Char-grilled chicken breast, served in a brioche bun with lettuce, tomato, onion, smoked chipotle mayo & aioli. Served with crispy fries.

COMPANION BEER: Tiger: Handle \$8.50

GRILLED VENISON BURGER – \$19.90

AWARD WINNING BURGER

High country premium venison patty served in a brioche bun with waxed cheddar, lettuce, tomato, caramelised onions, plum sauce & aioli. Served with crispy fries.

COMPANION BEER: Heineken: Handle \$9.90

BBQ BACON BEEF BURGER – \$19.90

Char-grilled angus beef pattie, served with bacon in a brioche bun with lettuce, cheese, tomato, beer battered onion rings, BBQ sauce & aioli. Served with crispy fries.

COMPANION BEER: Murphy's Stout: Pint \$9.50

VEGETARIAN BURGER – \$19.90 |V|

Grilled haloumi, portobello mushrooms & falafel, served in a brioche bun with lettuce, tomato, onion, chipotle mayo & aioli. Served with crispy fries.

COMPANION BEER: Export 33: Handle \$8.00

THIRSTY THIN CRUST PIZZAS

(AVAILABLE ALL DAY)

VEGETARIAN PIZZA – \$19.90 |V|

Spinach, red onion, tomato, feta, olives, mushrooms, cheese & basil pesto swirl.

MEAT LOVER'S PIZZA - \$21.90

Bacon, beef strips, chorizo, red onion, mushrooms, cheese & BBQ sauce.

SEAFOOD PIZZA – \$23.90

Prawns, calamari, shrimp, fresh local fish, red onion, baby spinach & hollandaise sauce.

CHICKEN PIZZA – \$23.90

Chicken, spinach, red onion, brie cheese & cranberry drizzle.

DESSERTS

MIXED BERRY CRUMBLE - \$12.90

Home-made mixed berry crumble served with raspberry & white chocolate ice-cream, finished with fresh whipped cream.

DARK CHOCOLATE TERRINE - \$13.90 |CGF|

Home-made dark chocolate terrine served with a berry couli.

TIRAMISU - \$14.90

Coffee & wine soaked lady fingers, layered with a mascarpone cream, & amaretto, finished with a light dust of dutch cocoa.

CHEESE CAKE - \$14.90

Home-made individual cheesecake with ice-cream and fresh whipped cream. Please ask wait staff for today's flavour.

ICE CREAM TRIO - \$14.90

3 flavours of ice-cream served with fresh Hawkes Bay Fruits. Please ask wait staff today's flavours.

AFFOGATO - \$16.90 |CGF|

Kapiti vanilla bean ice cream with a double shot of espresso served with your choice of Baileys or Frangelico.

BANANA & MORO FILO PARCEL - \$16.90

Moro bar & fresh banana, wrapped & baked in filo pastry, served with vanilla bean ice-cream, finished with fresh whipped cream.

SELECTION OF FINE NZ CHEESES

SELECTION CHEESE BOARD - \$24.90

A selection of Te Mata brie, blue & aged waxed cheddar served with water crackers, onion jam, grapes & gherkins.

Please advise wait staff if you have any food allergies.

CGF - Can be Gluten Free (please check with your wait staff)

DF - Dairy Free

V - Vegetarian

VG - Vegan

