## Restaurant Menu

Breads
Garlic Bread ..... 6
Cheesy Garlic Bread ..... 7
Entrées
Calamari- Lemon Peppered Calamari on Mixed Lettuce Leaves, Julienne Carrot, Cucumber \& Tomato Drizzled with Zesty Lemon Aioli ..... 16
Shrimp Cocktail- with Iceberg Lettuce, Home-made Tangy Seafood Dressing ..... (G.F) 16
Battered Prawns- Served with Tartare Sauce ..... 16
Chicken Livers- Sautéed with Onion, Mushrooms and Bacon finished with a Marsala Cream Sauce and Served on Toasted Turkish Bread ..... 17
Battered Scallops - In Crispy Beer Batter Served with Tartare Sauce16
Cajun Chicken Salad- With Roast Beetroot, Tomato, Cucumber,Red Onions, Roast Carrot and Salad Greens Tossed in HoneyMustard Dressing and Topped with Roast Pumpkin Seeds (G.F)17.5
Teriyaki Beef Salad- Marinated Beef Strips in a Salad of Tomato, Lettuce and Cucumber Topped with Crispy Noodles and Teriyaki Dressing ..... 17.5

## Mains

Fish and Chips- Battered Fish and Chips with Tartare Sauce 28
Carvery- Please refer to Specials Sheet for Todays Roast $\mathbf{2 8 . 5}$
Pork Belly Roulade- Rolled Slow Roasted Fennel seed Infused Pork Belly on Kumara Mash with Carrot Puree and Caramelised Apple Jus
G.F) 31

Fettuccine-With Smoked Chicken, Bacon, Chorizo and Mushrooms in a Creamy Garlic White Wine \& Parmesan Cream Sauce 28
Salmon Fillet Herb and Parmesan Crusted Fillet of Salmon on Mashed Potato and Green Beans, Topped with Lemon Hollandaise ..... 32

Scotch Fillet- Cooked to your liking with Scallop Potato, Grilled Tomato and Red Wine Jus
(G.F) 33

Eye Fillet- Cooked to your Liking on Scallop Potato and Baked Garlic Field Mushroom with Red Wine jus
(G.F) 35

Substitute a Sauce of Your Choice to Your Steak (Creamy Mushroom, Garlic Butter or Creamy Peppercorn

Plate of Salad \&Vegetables 19 (with Entrée 11)

