



# DINNER

**MENU | Available every day from 5pm!**

**Garlic and Herb Bread\* 8**

4 pieces of lightly toasted baguette

With melted cheese 10.5

**Vegetarian Soup\* 17**

Served with a piece of garlic bread

**Spicy Chicken Wings\* 16**

4 Crispy coated with house-made tangy sweet and sour sauce and a seasonal salad

**Camembert 23**

Topped with rosemary and honey, then baked and served with warmed baguette

**Calamari\* 16**

6 Salt and pepper squid rings with lime-chili-lemongrass dipping sauce and petite green salad

\* Gluten free available on request

**Akaroa Salmon\* 41**

150g fillet with crispy skin, served on chefs choice risotto

**Ribeye Steak\* 41**

250gm beef steak with potato of the day and salad topped with garlic butter OR chimichurri or add prawns in creamy garlic sauce 6

**Lamb Shank 39**

Slow baked, with mashed potato and vegetables

**White Fish and Prawns\* 39**

2 120gm Hoki fillets baked in garlic butter topped with 4 prawns in a garlic-cream sauce with vegetables and rice

**Venison Burger\* 35**

Locally sourced minced patty, with beetroot relish, lettuce, pickled red onion, blue cheese dressing and shoestring fries

**Chicken Pasta 38**

Fresh fettucine, creamy mushroom sauce, grilled chicken and a piece of garlic bread

**Beer Battered Fish (Hoki)\* 34**

With shoestring fries, salad and tartare sauce

**Vegan 34**

Frequently changing based on fresh ingredients

