



BAR MEAL/STARTER

Garlic Bread	\$8.00
French Fries with tomato sauce & aioli(GF. DF)	\$8.00
1/2 Battered Oyster served with slaw & fries, homemade tartare sauce	\$23.50
Onion Rings Served with sriracha mayonnaise(DF)	\$10.50
Takoyaki (Octopus balls) with slaw teriyaki sauce, mayonnaise, toasted sesame seaweed & pickle ginger	\$15.00
Crispy Garlic Chicken Nibbles With house slaw, house vinaigrette(DF)	\$15.50
Salt & Pepper Calamari On house slaw, sweet chilli mango dressing, homemade tartare sauce(DF)	\$18.50
Seasoned Potato Wedges Served with cheese, bacon, sour cream & Thai sweet chilli sauce	\$17.00
Mini Beef Burger Sesame burger bun, mini beef patties, cheese, BBQ sauce, lettuce, tomato, gherkin, fries	\$15.00
Prawn Twister Served with tartare sauce, slaw(DF)	\$14.90
Char Siu Pork Skewer BBQ pork skewer with homemade Char Siu sauce served with slaw & pickle ginger	\$18.00

CURRY

Japanese KATSU Curry with --	
-Fried Tofu	\$26.50
-Crumbed Chicken	\$27.50
-Cumbed Beef	\$28.50
-Cumbed Pork	\$28.50
-Tempura Battered Fish	\$31.50
-Cumbed Prawn	\$29.90
Mild spicy KATSU curry, carrot, potato, cream. served with steamed Japanese sushi rice	

Please ask our friendly staff for G F and D F options
\$0.60 surcharge for each takeaway container

BURGERS

- Crispy Crumbed Chicken , spicy Cajun mayonnaise, crisp lettuce, tomato, guacamole	\$26.50
- House Made Prime Beef Patties , cheese, beetroot, fried egg, onion ring, tomato, crisp lettuce, bacon, BBQ sauce	\$28.50
- Slow Cooked Pork Belly , honey seeded mustard, caramelised onion, tomato, sticky teriyaki sauce, crisp lettuce	\$29.50
- Mexican Style Beef Brisket , grilled 6hrs slow roasted beef brisket, crisp lettuce, gherkin, avocado tartar, jalapeno mayo, crispy bacon, cheese	\$30.50
All burgers use corn dusted bun and served with fries & tomato sauce	

SALAD

Caesar Salad	\$25.30
Cos lettuce, crispy bacon, anchovy, Parmesan cheese, free range egg, croutons, rich creamy Caesar dressing(GF available)	
Roast Pumpkin Salad	\$24.30
Served with toasted pumpkin seeds, crumbled feta, rocket, red onion and a tangy house balsamic vinaigrette dressing (GF.DF available)	
Prawn Salad	\$29.50
Grilled prawn cutlet, bacon, avocado, red onion, capsicum, cherry tomato, rocket lettuce & honey mustard dressing(GF.DF)	
Addition available-Crumbed Chicken + \$8.00 ,Grilled Prawn + \$9.00,Avocado + \$4.00	

FROM THE GRILL

Prime Scotch Fillet 230g	\$35.90
Cooked to your preference & served with locally grown garden salad, fries, red wine jus or mushroom sauce (GF.DF available)	
Cajun Chicken	\$29.50
Grilled Marinated boneless chicken thigh served with locally grown garden salad ,fries and spice Cheesy tomato cream sauce (GF)	

SIDES

Steak cut fries \$ 8.00 , Garden salad \$ 6.00, Sautéed seasonal greens \$ 8.00
Potato wedges with sweet chilli sauce & sour cream \$ 9.50,
Onion rings \$ 7.00, Garlic mashed potato \$ 6.00, Fried Eggs \$ 6.00

SEAFOOD

Market Fish Of The Day	\$31.50
Beer battered or crumbed - fresh fish of the day, fresh locally grown garden salad, house made tartare sauce, lemon wedge, fries (GF.DF available)	
Fresh NZ Green-Lipped Mussel	1 doz - \$19.90 or 2 doz - \$38.00
In Thai sweet chili coconut cream sauce & coriander (GF.DF available)	
Classic Creamy Seafood Chowder	\$21.50
Schooling with fish, mussels, clams, shrimps, calamari, seasonal vegetable. served with garlic bread	
Seafood Fettuccine	\$31.50
King prawn, calamari, mussel, calm, fish in creamy white wine and Parmesan sauce topped with shaved Parmesan cheese	
Seafood Platter	\$35.90
Battered oyster, battered mussel, crumbed prawn, crumbed scallop, salt & pepper calamari, battered fish served with slaw, lemon wedge & homemade tartare sauce	

MAINS

Lamb Shank	\$32.50
Slow braised lamb shank in tomato and mint jus, garlic herb mashed potato, Dukkah broccoli, onion rings(GF)	
6 hrs Slow Braised Beef Brisket	\$32.50
In rich beef jus served with garlic herb mashed potato, sautéed seasonal greens, garnish with kumara crisp (GF)	
BBQ Pork Ribs	\$28.50
Slow cooked in spicy smokey BBQ sauce served with fries, slaw and a tangy house vinaigrette dressing	
Mongolian BBQ Lamb Ribs	\$32.50
BBQ lamb ribs with Mongolian spice served with garlic buttered pita bread, slaw with mayonnaise, pickle ginger & onion	
Pork Belly	\$32.90
Slow cooked in Chinese rice wine & soy sauce served with steamed jasmine rice, sautéed seasonal greens & rich dark pork Jus (GF)	

DESSERTS

Ice Cream Sundae with berries compote chocolate sauce & Oreo Crumb	\$11.50
Sticky date pudding served caramel sauce and vanilla ice cream	\$13.00
Dessert of the week	please see our special board

