

A la Carte

Contact: (07) 349 5205

Entrée

Herbs Salad with cherry tomatoes, red onion, orange fillet and cucumber tossed with Avocado oil dressing \$16.00

Sautéed prawns with garlic butter on cucumber silver with micro salad \$18.00

Smoked chicken with apricot, camembert wrap in filo beside petite salad with red wine jelly \$16.00

Seared scallops on Flaky pastry infused with cauliflower & macadamia puree \$18.00

Soup of the day \$7.50

Seafood chowder baked with flaky pastry \$12.00

Assorted Breads & Dips of the Day \$14.50

Garlic Bread \$7.50

Main

Seared Beef scotch fillet on kumara chip with sautéed mushroom, spinach, onion, capsicum, bacon and cream \$29.50

Rack of Lamb with star anise, sze chuan pepper crust on garlic cabbage, onion confit and pinot noir glaze \$29.50

Risoni pasta tossed with assorted vegetables, sweet basil, garnished with parmesan shaving \$28.00

Pan fried sea run salmon fillet with cauliflower & macadamia puree \$32.00

Fish of the Day created by duty chef \$29.50

Chicken Thigh fillet sautéed with mushroom, tomato, bacon and spinach beside garlic mash \$28.00

Side Orders

Sautéed garlic mushroom \$7.00

Crispy fried Thick chips \$5.50

Kumara chips \$6.50

Desserts

Chocolate cheese cake with baby pear and berries coulis \$12.00

Steam pudding with white chocolate and anglaise sauce \$11.50

Traditional banana split with chocolate sauce \$11.50

Semolina fritter topped with vanilla ice cream and sauce anglaise \$12.00

NZ cheese platter with crackers & grape \$16.00

