

House Bread & Entrees

Garlic Bread \$10

Garlic, sweet chilli and tasty cheese baked house bread

Flat Bread Small \$9 Large \$16

Bacon, tomato, basil and mozzarella *OR*

Roast pumpkin, spinach, onion jam and feta *OR*

Smoked chicken, apricot, cashew and cream cheese

House Baked Bread

With rosemary oil & balsamic reduction **\$8****

With 3 daily dips **\$16****

Large Breads \$32**

House baked bread with a platter of smoked chicken, chorizo olives, smoked salmon, onion jam, relish, dips, cream cheese and garlic butter

Soup of the day with fresh baked house bread **\$13****

Spiced venison bites with tomato relish, garlic cream and salad greens **\$17****

Kaffir lime leaf infused fish cakes on a ginger sesame dressed salad **\$17**

Crispy fried prawns with avocado, spiced tomato mayo and salad greens **\$17**** **MAIN SIZE: \$26****

Salt and pepper calamari on a ginger sesame dressed salad with aioli and spiced nuts **\$17**** **MAIN SIZE: \$28****

***Denotes Gluten Free**

****Denotes Gluten Free option available**

*PLEASE LET US KNOW IF YOU ARE CELIAC
DIETARY REQUIREMENTS CATERED TO ON REQUEST*

Mains

Beef Salad \$24

Beef bites in a sticky Thai sauce on a ginger sesame salad with rice, coriander and spiced nuts

Bistro Burger \$24**

Check out our specials wall for tonight's flavour
All burgers come filled with salad and are served with fries

Fettucine \$24

Smoked chicken, chorizo, spring onion and capsicum fettucine in a cream sauce with parmesan
Vegetarian option available

Satay Vegetables \$24*

A selection of vegetables in a satay sauce with coriander & lime rice, fried garlic and mung beans

Chicken Salad \$28*

Thinly sliced and baked chicken breast on a cashew and mesculin salad with a bacon and brie melt

Fresh Market Fish \$34**

Served your choice of TWO ways, check out our weekly specials wall for the options

King Salmon \$34

Pan seared NZ King Salmon on a chilli and lime tabbouleh with salad and a sweet soy and sesame glaze

We have fresh fish delivered each day right to our door from the wharf located just two blocks away!

Mains

Pork Belly \$29*

Slow roasted pork belly on parmesan roasted potatoes and onions with salad, garlic cream and jus

Lamb \$30*

Rosemary and garlic infused lamb steaks on creamed roast vegetables with balsamic tomatoes and jus

Venison \$35*

Lightly peppered venison with fried potato slices, feta spinach, chili jam and a roast pumpkin and garlic crush

Beef Fillet \$36*

Bacon wrapped fillet cooked to your preference with a roast vegetable, feta and spinach salad, jus and a green peppercorn and red wine butter

Ribeye \$32*

Prime Angus Ribeye cooked to your liking with potato wedges, salad and a creamy bacon, mushroom and onion sauce. *Add garlic butter prawns \$6*

Sides

Ginger sesame salad \$6

Honey mustard salad \$6*

Basmati rice \$6*

Fries with aioli \$6*

Pumpkin seed coleslaw \$6*

Garlic butter prawns \$6*

Chilli Lime Tabbouleh \$6

Loaded wedges \$10*

**Feel like a sweet treat to end the night?
We have a great dessert menu!
Ask our wait staff for one after your meal!**