

# Dinner Menu

## Starters & Snacks

### **Breads & Dips \$10**

Warm focaccia bread served with truffle & honey mascarpone, sundried tomato pesto, olive oil & balsamic

### **Salt & Pepper Calamari \$16**

served with garden salad, aioli & lemon dressing

### **Jalapeno Poppers \$12**

Crispy cream cheese stuffed spicy Jalapenos

### **Pork Ribs \$20**

Slow cooked pork ribs served with toasted sesame seeds, spring onions & pickles

### **Loaded Wedges \$14**

With bacon, cheese, sweet chilli sauce and sour cream

### **Fries \$8**

with Aioli

## Light meals

### **Ceasar Salad \$26**

Roasted Free range chicken breast, with baby cos, bacon, parmesan, free range egg, garlic butter croutons & Ceasar dressing

### **Coromandel Mussels \$27**

Steamed in white wine, tomato & herbs, served with focaccia bread

### **Tangiaro Beef burger \$26**

Angus beef patty, lettuce, tomato, beetroot, maple smoked bacon, cheese, horopito relish, served with fries

## Mains (available Thu-Sun)

### **New Zealand Prime Beef steak \$35**

Served with Agria mash, mixed wild mushroom jus & herb butter

### **Bangers & Mash \$32**

Hereford sausages, served with Agria mash, broad beans, peas & Onion jus

### **Basil Broad Bean & Pea Risotto \$26 (V)**

Artichoke, Pinenuts, Parmesan & Truffle oil

## To Share

### **Snack Platter \$26**

Calamari, Beer Battered onion rings, Jalapenos poppers, served with fries & selection of sauces

### **Grazing Platter \$35**

Selection of cured meats, crackers, cheese, marinated olives, grapes, hummus, chutney & focaccia bread

## Desserts

### **Sticky Toffee Pudding \$14**

Served with Caramel sauce, Ice Cream and Whipped Cream

### **Chocolate Brownie (GFA) \$14**

Served warm with ice-cream & chocolate fudge sauce

### **Dutch Apple Pie \$14**

Served with Vanilla Ice-cream and Whipped Cream