

## Entrees

<b>Garlic Bread *GF</b>	<b>\$8.00</b>
<b>Seafood Chowder</b> <i>Creamy homemade chowder served with ciabatta.</i>	<b>\$17.00</b>
<b>Steamed Mussels</b> <i>Steamed Mussels in a coconut, coriander and chilli sauce. Served with toasted ciabatta.</i>	<b>\$15.00</b>
<b>Prawn Cocktail</b> <i>Prawns served with our special cocktail sauce.</i>	<b>\$15.00</b>

## Small Sharing Plates

*A selection of the kitchens best. The perfect start to your meal.*



**Yorkshire Pudding**  
*Filled with Beef cheeks & topped with Horseradish Cream.*



**Arancini Balls**  
*Stuffed with Mozzarella, served with a homemade tomato sauce.*



**Chicken & Coriander Dumplings**  
*Homemade dumplings served with an Asian dipping sauce.*



**Baked Brie**  
*Stuffed with garlic, topped with Rosemary, Avocado oil and runny honey. Served with toasted ciabatta.*



**Duck Summer Rolls**  
*with Asian dipping sauce.* **\$12 each**

## Large Sharing Plates

*Prices for 2 people*

<b>Seafood Platter</b> <i>Prawn twisters, Smoked Salmon, Garlic &amp; white wine steamed Mussels, salt &amp; pepper Squid, served with toasted ciabatta &amp; a seasonal salad.</i>	<b>\$55.00</b>
<b>Antipasto Platter</b> <i>A generous selection of cheeses, cold meats, cornichons, sundried tomatoes, hummus &amp; crackers.</i>	<b>\$50.00</b>

## Mains



**Steamed Mussels** **\$25.00**  
*Green lipped steamed mussels in coconut, fresh chilli & coriander served with crusted ciabatta to mop up the sauce.*



**Fish of the Day** **POA**  
*When available. Please see our specials boards or ask our staff.*



**Southland Lamb Shanks**  
1 - \$25.00  
2 - \$30.00  
*Braised in tomato & tarragon. Served with a creamy garlic mash & seasonal vegetables.*



**Sticky Pork Ribs** **\$28.00**  
*Chilli & Barbeque sticky ribs, served with fries and a seasonal salad.*



**West Coast Whitebait** **\$35.00**  
*Local free range eggs beaten into a light fluffy omelette. Served with fries & a fresh seasonal salad.*



**Pork Belly** **\$35.00**  
*Asian inspired pork with an apple cider jus. Served on a potato mash with Asian greens.*



**Vegetarian Dish of the Day** **POA**

*The following main meals are served with your choice of two sides  
Fries / Baked Potato / Seasonal Salad / Steamed Seasonal Vegetables*



**Chicken Parmigiana** **\$28.00**  
*Chicken breast crumbed in our secret recipe, topped with a tomato & basil sauce & Parmesan cheese.*



**Stewart Island Blue Cod** **\$35.00**  
*Speights Summit beer battered or Panko crumbed, served with our secret tartare sauce.*



**300g Angus Ribeye** **\$35.00**  
*Cooked to your liking & served with your choice of Portobello mushroom or garlic & thyme butter.*



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## Evening Menu

