



## Evening Menu

### Entrées

Breads & Spreads \$9

Seafood chowder \$15

Steamed Mussels in a coconut, coriander & chilli sauce \$15

Chicken & Coriander dumplings \$12

Asian prawn cups \$12

Beef cheek Yorkshire puddings \$12

Polenta chips \$9.50

Bao buns filled with shredded pork \$12

### Mains

#### Steamed Mussels

Green lipped Mussels in a coconut, coriander & chilli sauce served with toasted ciabatta to mop up the sauce

\$25

#### Market Fish of the Day

When available, please see our staff or check our special boards

POA

#### Slow Braised Beef Short Rib

Slow cooked in a mushroom & bacon gravy served on horseradish potato mash with seasonal vegetables

\$30

## West Coast Whitebait

Local eggs beaten into a light fluffy omelette. Served with a fresh seasonal salad & a saffron aioli

\$35

## Asian Pork Belly

Served with seared fresh pineapple, crispy roast potatoes & pickled vegetables

\$35

## Sticky Pork Ribs

Served with fries & salad greens

\$28

## Chicken Parmigiana

Chicken breast crumbed in our own recipe, topped with a tomato, basil sauce & parmesan cheese. Served with fries and seasonal salad

\$28

## Stewart Island Blue Cod

Beer battered or Panko crumbed, served with fries & a seasonal salad & our homemade tartare sauce

\$35

## 300g Angus Ribeye

Cooked to your liking & served with your choice of a mushroom whiskey sauce or smoked garlic butter, fries & a seasonal salad

\$35

## Middle Eastern spiced eye of Lamb

Lamb cooked to medium rare, served with hummus, falafel, seasonal salad & with our homemade smoked labneh

\$35

## Vegetarian Dish of the Day

See our staff or our special boards

POA

Please let our staff know if you have any special dietary requirements

## Dessert

### Affogato

Vanilla ice cream served with a shot of espresso, Baisys, chocolate syrup & biscotti

### Sticky Date Pudding

Warmd steamed date pudding served with a whiskey toffee sauce, vanilla ice cream & cream

### Apple Crumble

Served with vanilla ice cream.

### Chocolate Brownie (GF)

Served with berry couli & vanilla ice cream

### Central Otago on a plate

A Cherry & dark Chocolate bomb served with Pinot Noir Cherries

### Gourmet Ice Cream Sundae

Your choice of lemon meringue or rocky road

All dessert's \$14 each