

## Evening Menu

### Entrees

Breads & spreads per person \$4.50

Seafood chowder \$17

Steamed mussels in a garlic & white wine sauce \$15

Beef cheek Yorkshire puddings \$12

Polenta chips \$9.50

Hawker rolls \$12

### Mains

#### **Steamed Mussels**

Green lipped mussels in a garlic & white wine sauce. Served with toasted ciabatta to mop up the sauce.

\$25

#### **West Coast Whitebait**

Local eggs beaten into a light, fluffy omelette. Served with a fresh seasonal salad & toasted ciabatta.

\$35

#### **Slow Cooked Pork Belly**

Served on a potato mash with seasonal vegetables & a cider reduction.

\$35

#### **Chicken Parmigiana**

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

\$28

#### **Stewart Island Blue Cod**

Beer battered or panko crumbed. Served with fries, a seasonal salad & our homemade tartare sauce.

\$35

### **Pressed Te Mana Lamb**

Served on a potato gratin with seasonal vegetables, a thyme & rosemary jus.

**\$28**

### **Pure South Hand Picked 55 day aged 300g Ribeye**

Ribeye is the finest steak available with perfect marbling and tenderness. Cooked to your liking. Served with your choice of mushroom whiskey sauce or smoked garlic butter.

**\$42**

### **Surf & Turf 300g Pure South Hand Picked 55 day aged Ribeye**

Ribeye is the finest steak available with perfect marbling and tenderness. Cooked to your liking. Served with king prawns & a rosemary, lime butter.

**\$48**

All steak meals served with fries & seasonal salad.

### **Seasonal Specials of the Day**

See our staff or our special boards

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

Food allergies: Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

We do our very best to ensure your meal arrives within an efficient time frame, however, during our busy periods your meal could potentially take up to 60 minutes from the time of placing your order.

## Dessert

### **Sticky Date Pudding**

Warm, steamed date, fig & ginger pudding. Served with a whiskey toffee sauce, honey & fig ice cream & cream.

\$12

### **Apple Crumble**

Served with vanilla ice cream.

\$12

### **Homemade Berry & Chocolate Brownie**

Served with berry couli & chocolate ice cream.

\$12

### **Trio of Ice Cream**

'Pure New Zealand' ice cream made in Wanaka.  
Check with our staff for today's award winning flavours.

\$14

### **Platter & Port**

Ruahine Port, check with the staff for the flavours available.  
Served with a selection of cheeses.

\$20

# Drinks List

## Tap Beer

Speights Gold	
DB	
Steinlager	
Panhead Supercharger APA	
Emerson's Pilsner	
Emerson's 1812 Pale Ale	
Summit	

## Bottled Beer

Heineken	\$8
Steinlager Pure	\$8
Export Citrus	\$5.50
Corona	\$8

## Craft Beers

Chatto Creek Ale	\$12
Springvale Pilsner	\$12
Raggedy Range Porter	\$12
Leaning Rock Lager	\$12
Ida Valley IPA	\$12
Letts Gully APA	\$12

## RTD'S

Jim Beam	\$8.50
Jack Daniels	\$9
Corbura	\$8
Gordons pink gin	\$8.50
Gordons G&T	\$8.50
Canadian Club Dry	\$8.50
Mojito	\$8

## Non Alcoholic Drinks

Sparkling Water 750ml	\$6
Traditional Lemonade	\$5
Lemon, Lime & bitters	\$5
Ginger Beer	\$5
Sarsaparilla	\$5
Hopt Soda	\$5
Foxton Fizz Raspberry	\$4.50
Foxton Fizz Creaming Soda	\$4.50
Foxton Fizz Lime	\$4.50
L&P	\$4.50
Diet Coke	\$4.50
Orange Juice	
Apple Juice	\$6
Nectarine Juice	\$6
Tomato Juice	\$6
Coke	
Sprite	
Soda	

## Cider

Macs Cloudy Apple	
Somersby Blackberry	\$8

