



# DINNER

MENU | Available every day from 5pm!

Garlic and Herb Bread\* 8

4 pieces of lightly toasted baguette  
With melted cheese 10.5

Vegetarian Soup\* 17

Served with a piece of garlic bread

Spicy Chicken Wings\* 16

4 Crispy coated with house-made tangy sweet  
and sour sauce and a seasonal salad

Camembert 23

Topped with rosemary and honey,  
then baked and served with warmed baguette

Calamari\* 16

6 Salt and pepper squid rings with  
lime-chili-lemongrass  
dipping sauce and petite green salad

\* Gluten free available on request



Akaroa Salmon \* 41

150g fillet with crispy skin, served on chefs choice risotto

Ribeye Steak \* 41

250gm beef steak with potato of the day and salad  
topped with garlic butter OR chimichurri  
or add prawns in creamy garlic sauce 6

Lamb Shank 39

Slow baked, with mashed potato and vegetables

White Fish and Prawns \* 39

2 120gm Hoki fillets baked in garlic butter topped with 4  
prawns in a garlic-cream sauce with vegetables and rice

Venison Burger \* 35

Locally sourced minced patty, with beetroot relish, lettuce,  
pickled red onion, blue cheese dressing and shoestring fries

Chicken Pasta 38

Fresh fettucine, creamy mushroom sauce, grilled chicken  
and a piece of garlic bread

Beer Battered Fish (Hoki)\* 34

With fries, salad and tartare sauce

Vegan 34

Frequently changing based on fresh ingredients