

# DINNER

## STARTERS

**Ciabatta bread** with a selection of dips | 16

**Garlic ciabatta bread** spread with garlic butter | 12

**Bruschetta** with red onion, tomato, basil, balsamic reduction and parmigiano | 16

**Warmed olives** with feta, olive oil and oregano | 10

## MAINS

**Pasta of the day** - see specials board | 21

**Charred broccolini** with green beans, halloumi, roasted pine nuts, chickpeas and salsa verde | 22

**Super salad** with cauliflower, pumpkin, rocket, red onion, whipped feta, chickpeas, pumpkin seeds and balsamic vinegar | 20 [GF & V]

**Polenta crumbed tarakihi** with green beans, broccolini and cherry tomatoes | 22

**Beef burger** with premium beef mince patty, smoked cheddar, red onion marmalade, bacon, aioli and bbq sauce on toasted brioche bun with thick cut chips | 24

**Vege burger** with a vegetarian patty, portobello mushrooms, halloumi, lettuce and tomato on a toasted brioche bun with thick cut chips | 24

**Crispy skin pork belly** with parsnip puree, green beans, duck fat & thyme gourmet potatoes and demi glaze | 26

## SNACKS

**Thick cut chips** with tomato sauce and garlic aioli | 7 [GF]

**Loaded wedges** with bacon, cheese, sour cream and sweet chilli | 12

**Parmesan polenta chips** with napoli sauce and parmigiano reggiano | 10 [GF]

**Salt and pepper calamari** with siracha mayo | 10 [GF]

**Garden salad** with mixed leaves, cherry tomatoes, red onions and green beans | 8 [GF & V]

**Greek Salad** with tomatoes, cucumber, capsicum, onion, olives and feta | 12 [GF & V]

**Veg of the day** - see specials board | 10

## DESSERTS

**Sticky date pudding** with poached dates, fresh orange slices and butterscotch sauce | 12

**Banoffe pie** with fresh bananas and whipped cream | 12