

ALL DAY MENU

SNACKS

FRIES \$7.50

served with ketchup & aioli

WEDGES \$9

add melted cheese & bacon \$14

POLENTA FRIES \$9**WARM GARLIC LOAF \$10**

with parmesan and garlic butter

'FRICKLES' \$9

crumbed and fried dill pickles served with sour cream & chive dipping sauce

SOUTHERN FRIED CHICKEN \$14

buttermilk fried chicken with dipping sauce

APRES NACHOS \$16

our famous nachos topped with guacamole and sour cream

SOUP OF THE DAY \$14

served with crusty bread

KIDS ICE-CREAM SUNDAE \$7.50

chocolate, strawberry or caramel sundae

TO SHARE

PLOUGHMANS' PLATTER \$55

selection of New Zealand cheeses, cold meats, peppadews and chutney served with local artisan breads

SEAFOOD PLATTER \$45

selection of fresh and fried seafood with local artisan breads and tartare sauce

SOUPS & SALADS

SOUP OF THE DAY \$14

chef's daily special, served with crusty toasted bread

SEAFOOD CHOWDER \$19.50

chunky seafood and vegetables, served with crusty toasted bread

MIDDLE EASTERN LAMB SALAD \$26

chermoula-rubbed lamb, smoked eggplant, roasted capsicum and couscous salad (G.F option)

BAR MEALS

VENISON & BACON BURGER \$23

wild venison pattie, streaky bacon, cheese & beetroot relish, served with fries

PULLED PORK CHEESEBURGER \$23

pulled pork, mozzarella, slaw and chipotle aioli, served with fries

CARDRONA ALE BATTERED BLUE COD \$28

served with fries, winterslaw and tartare sauce (pan-fried blue cod available)

250GM RIB-EYE STEAK \$34

topped with cafe de Paris butter, served with hand-cut fries and winterslaw

BANGERS & MASH \$23

local artisan sausages on mash, served with peas and gravy

LEEK & POTATO CROQUETTES \$26

potato, leek & gruyère croquettes served with a rocket, pear and walnut salad (V & G.F option)