

ALL DAY MENU

SNACKS

FRIES \$7.50

served with ketchup & aioli

WEDGES \$9

add melted cheese & bacon \$12.50

TARTIFLETTE \$14

cubed potato, bacon & molten cheese

WARM GARLIC LOAF \$10

with parmesan and garlic butter

SOUP OF THE DAY \$14

served with crusty bread

SOUTHERN FRIED CHICKEN \$14.50

buttermilk fried chicken with dipping sauce

APRES NACHOS \$16.50

our famous nachos topped with guacamole and sour cream

'FRICKLES' \$9

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

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

STEW OF THE DAY \$22

hearty and warming winter stew, changes daily - see specials board

SEAFOOD CHOWDER \$19.50

chunky seafood and vegetables, served with crusty toasted bread

MIDDLE EASTERN LAMB SALAD \$26

chermoula-rubed lamb, baba ganoush, lentil and roasted pumpkin (G.F)

BAR MEALS

VENISON & BACON BURGER \$23

wild venison pattie, streaky bacon, Whitestone cheese & cranberry jelly, served with fries

CARDRONA ALE BATTERED BLUE COD \$29

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

MEATLOAF & MASH \$25

prosciutto-wrapped meatloaf, mashed potato, peas & gravy

PULLED PORK CHEESEBURGER \$23

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

250GM RIB-EYE STEAK \$36

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

WINTER TART \$25

vegetarian tart served with salad, chef's whim, see the specials board (V)