



Dinner Menu

Served from 5:30pm everyday

Breads & Soup

Garlic Bread \$9.00

Lightly toasted bread spread with garlic butter

Olive Bread \$9.50

With balsamic infused olive oil and hummus.

Rye Loaf \$9.50

With basil pesto and hummus.

Seafood Chowder \$14.00

Soup \$12.00

Soup of the day served with fresh bread.

Light Meals

Beef Pie \$21.00

Havoc Pork Sausages \$21.00

With mashed potato and a red wine and onion gravy.

Mussels \$19.50

Steamed with lemon, coriander and Moa Blanc served with bread.

Omelette \$18.50

Omelette of the day, served with green salad

Vegetable Stack \$21.00

Mains

Angus Porterhouse Steak \$32.00

Cooked to your liking, served on herb roasted potatoes with your choice of mushroom, creamy garlic or green peppercorn sauce

Angus Scotch Fillet \$34.00

Cooked to your liking, on a potato bake with a blue cheese crumb and a port jus.

Beer Battered Blue Cod \$28.50

Blue cod in crispy beer batter served with fries and tartare sauce.

Chicken Breast \$31.00

A tender breast filled with roasted pine nuts, feta and spinach served on roasted potatoes with a creamy white wine sauce



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Pork Ribeye \$31.00

Pork ribeye cooked medium, served with herb roasted potatoes and topped with a creamy mushroom sauce

Salmon Wellington \$32.00

Fresh salmon, cream cheese and preserved lemon wrapped in filo pastry, baked golden, served on a potato bake with a caper and white wine sauce

Venison \$34.00

Tender pieces of venison cooked medium-rare, served on a potato rosti with a cranberry and red wine jus

Pastas

Chicken and Pesto Penne \$19.50 Entree - \$24.50 Main

Smoked Chicken, sundried tomatoes in a creamy wine and pesto sauce.

Fettuccine \$19.50 Entree - \$24.50 Main

Olives, cherry tomatoes, kranisky and spinach.

Salads

Caesar Salad \$19.00 - \$22.00 with chicken

A traditional mix of cos lettuce, crispy bason, croutons and parmesan, topped with a poached egg and caesar dressing. (Anchovies optional)

Roasted Beetroot and Haloumi Salad \$22.00

Salad greens with a lemon and thyme dressing.