







FIRST COURSES

FOCACCIA BREAD  **\$10.00**
 Freshly baked with Sundried Tomatoes, served with Rosemary
 Infused Olive Oil & Balsamic Glaze

SOUP OF THE DAY  **\$10.00**
 Created Daily by our Chefs to showcase Local Ingredients
 Served with a Freshly Baked Bread roll

GOURMET GREEK SALAD   **\$16.00**
 Crunchy Lettuce with Black Olives, Feta Cheese, Sundried Tomatoes
 and Peppers marinated with Lime & Olive Oil and topped with a Sesame Paste

SUMMER GREENS WITH MARINATED SALMON  **\$18.00**
 Seasonal Greens with mixed Sprouts, Cherry Tomatoes and
 a Raspberry-Walnut dressing topped with marinated, roasted Salmon

MEZZALUNA PASTA WITH FOREST MUSHROOM & WALNUTS  **\$13.50**
 Served in a hearty Blue Cheese Sauce, sprinkled with fine Seeds
Entrée Size
Main Size **\$22.00**

NEW ZEALAND GREEN LIPPED MUSSELS
 Steamed open and served with Tomatoes, Crushed Garlic,
 White Wine and Mediterranean Herbs
Entrée Size **\$13.00**
Main Size **\$22.00**

 = Vegetarian  = Vegan  = Gluten Free

*We are happy to cater for your special dietary requirements, please speak
 to your server to discuss your individual needs.*
 All Prices Include GST. A 20% Surcharge Will Be Applied On Public Holidays

MAIN COURSES

FISH OF THE DAY

POA

Created Daily by our Chefs to showcase Local Ingredients

BAKED TURBOT

\$30.00

With Olive Sauce on Roasted Peppers and fragrant Jasmine Rice

CANTERBURY RACK OF LAMB

\$33.00

Served over a Potato Tart with Fresh Spinach Leaves, Sundried Tomato and a Garlic Cream Sauce

LOCAL FREE RANGE CHICKEN CURRY

\$27.00

Free Range Chicken Pieces in a Peanut-Coconut Curry, accompanied by Asian Greens & Jasmine Rice

CORN FED CHICKEN BREAST

\$29.00

Oven Roasted Chicken Breast with Cracked Black Pepper Papardelle Pasta Tossed in a Fresh Red Capsicum & Hazelnut Pesto

CENTRE CUT BEEF TENDERLOIN

\$33.00

With Sage Cream Sauce, served over Glazed Baby Vegetable & Lyonnaise Potatoes

HERITAGE BURGER

\$20.00

Tender Chicken Breast with Guacamole, Tomato and Cucumber on a Toasted Burger Bun, served with Polenta Fries and a small Side Salad

GLUTEN FREE POTATO GNOCCHI

\$22.00

Sautéed in a Creamy Mushroom-Herb Reduction

VEGAN PUMPKIN RAVIOLI

\$22.00

Tossed with Vegetables, Tomatoes and Sprouts, Flavoured with Chilli and Cilantro

SIDE DISHES

Roasted New Potatoes Tossed with Herb and Garlic Butter

\$7.00

Green Salad Tossed with White Balsamic Dressing

\$7.00

Steamed Seasonal Vegetables

\$7.00

French Fries with Homemade Aioli

\$7.00



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