

# ENTREES

**Shrimp Cocktail** **GF \$18<sup>00</sup>**

Shrimps with lychee & mandarin with a sweet chilli mayo and coconut cream sauce

**Seafood Chowder** **\$20<sup>00</sup>**

Served with garlic bread

**Garlic Bread - 4 pieces** **\$12<sup>50</sup>**

Made with our garlic & parsley butter

**Portobello Mushrooms (3)** **GF \$17<sup>00</sup>**

Stuffed with garlic, feta and bacon

**Seared Scallops** **GF \$20<sup>00</sup>**

Seared scallops with a garlic and herb sauce, topped with peppered greens

**Chilli Prawns** **GF \$18<sup>00</sup>**

Prawns marinated with chilli and garlic, tossed with a citrus dressing and salad greens

**Pork Poppers** **\$17<sup>00</sup>**

Pork belly brushed with spices and deep fried

**Whole Soft Shell Crab** **\$20<sup>00</sup>**

Whole soft shell crab crispy fried with lemon butter, chilli and salad greens

# MAINS

**Fillet Mignon** GF \$47<sup>50</sup>

Beef fillet with ragout served with parsnip puree, garlic roasted potatoes and a red wine glaze.

**Porterhouse Surf & Turf** DFA, GF \$45<sup>50</sup>

Aged cut served with a Prawn and Scallop Medley. Served on roasted potatoes with your choice of sauce. Mushroom, Pepper, Garlic or Jus. Cooked to your liking.

**Lamb** GF \$42<sup>50</sup>

Crusted with mint, herb and feta. Served with garlic roasted portobello mushrooms and a vegetable medley. Finished with a beetroot jus.

**Slow Cooked Pork Belly** GF \$42<sup>50</sup>

Served with a parsnip and apple puree, garlic greens, crispy potatoes, bacon lardons, seared scallops and gremolata. Finished with a Pork jus.

**Duck Breast** DFA, GF \$44<sup>50</sup>

Served on a bed of creamed spinach and crispy duck fat potatoes. Finished with julienne chinese style vegetables.

**Prosciutto Chicken** GF \$42<sup>50</sup>

Stuffed with sage, herb and cream cheese and wrapped with prosciutto. Served on a potato cake and finished with a Black Doris plum sauce.

**Pan Fried Fish of the Day** DFA, GF \$42<sup>50</sup>

Our staff will inform you of todays fish.

**Oven Roasted Salmon** GF \$42<sup>50</sup>

Served on a sweet potato hash cake, with sauteed spinach and finished with a creamy lemon sauce.

**Whole Green Mussels** DFA, GF \$26<sup>50</sup>

Cooked in a chilli, herb, garlic, white wine, coconut sauce. Served with Garlic Bread.

# MAINS

**Seared Scallops** GF \$40<sup>50</sup>

Seared scallops with a garlic and herb sauce, topped with peppered greens.

**Seafood Pasta Marinara** \$38<sup>50</sup>

Fresh pasta served in a white wine sauce with an assortment of seafood.

**Mushroom Ragout** GF, DE, V \$35<sup>50</sup>

Portobello, porcini, button and wild mushrooms. Slow cooked with black lentils, vegetables and herbs. Served with gnocchi or fettucine.

**Vegetable Stack** DFA, GF, V \$35<sup>50</sup>

Kumara and potato rosti stacked with grilled mushrooms, peppers, sauteed spinach and seasoned with a tomato and herb salsa.

# SIDES

**Sauces** \$4<sup>00</sup>

Mushroom, Pepper, Garlic, Jus

**Prawns (4)** \$8<sup>00</sup>

**Scallops (4)** \$8<sup>00</sup>

**Side of Fries** \$9<sup>00</sup>

**Duck Fat Roasted Potatoes** \$10<sup>00</sup>

**Side Salad** \$8<sup>50</sup>

**Side Vegetables** \$8<sup>50</sup>

# ALL TIME

## FAVOURITES

**Shrimp Popcorn** \$18<sup>50</sup>

With aioli and sweet chilli sauce

**Seafood Basket** \$18<sup>50</sup>

Tempura fish bite, crumbed prawn, squid rings, tempura surimi bites and fries

**Oysters x 6 1/2 shell** DFA \$20<sup>50</sup>

Kilpatrick style with bacon, parmesan, herbs & worchester sauce

**Whole Black Tiger Prawns** \$20<sup>50</sup>

Pan fried with garlic butter and herbs

**Beef Short Ribs** DFA, GFA \$35<sup>50</sup>

Slow cooked ribs served with vegetable hash cake and finished with BBQ sauce

**Fish, Chips & Salad** 1 fillet \$24<sup>00</sup>

2 fillets \$28<sup>00</sup>

**Loaded Fries** \$18<sup>50</sup>

Grilled with bacon, cheese, aioli and sweet chilli sauce

**Roast of the Day** DFA, GFA \$32<sup>00</sup>

Served with vegetables & jus

**Pork Open Sandwich** \$26<sup>50</sup>

Served with salad and fries and finished with BBQ sauce

**Steak Open Sandwich** \$26<sup>50</sup>

Served with salad and fries and finished with mushroom sauce

# SALADS

**Pulled Pork Salad** GF \$22<sup>00</sup>

Served with salad greens, beetroot, feta and finished with a balsamic dressing

**Greek Salad** GF \$18<sup>00</sup>

Served with tomato, feta, olives, cucumber, red onion and finished with balsamic dressing

**BELT Salad** GF \$20<sup>00</sup>

Served with bacon, egg, lettuce, tomato and finished with salad dressing and a smoky capsicum coulis

**Green Salad** DFA, GF \$15<sup>00</sup>

Salad greens, herbs, finished with salad dressing

# DESSERTS

**Affogato** \$20<sup>00</sup>

A shot of espresso, served with vanilla bean ice cream and your choice of liqueur

**Apple Strudel** \$20<sup>00</sup>

Apples and sultanas with a hint of spice wrapped in flaky puff pastry, dusted with icing sugar.

**Pecan Pie** \$20<sup>00</sup>

A sweet pastry tart shell filled with butterscotch, loaded with pecans. Served warm with cream.

**Lemon Tart** \$20<sup>00</sup>

Shortcrust base covered with a tasty lemon cream. Topped with icing sugar. Served with cream.

**Chocolate & Berry Cheesecake Slice DF, V** \$20<sup>00</sup>

Chocolate cake topped with an indulgent chocolate vegan cheesecake finished with a boysenberry topping.

**Ice Cream Sundae** \$20<sup>00</sup>

Vanilla Bean ice cream, served with a topping of your choice (Butterscotch, Caramel, Chocolate, or Berry Coulis)

**Petite Pavlova** GF \$20<sup>00</sup>

Light and fluffy pavlova served with fresh cream and a berry coulis.

**Sorbet** GF \$20<sup>00</sup>

A delicious creamy mixed berry sorbet ripples with strawberries and elderberries.

**Sticky Date Pudding** \$20<sup>00</sup>

Delicious Sticky Date served with a rich butterscotch Sauce.

# EXTRAS:

**Scoop of Ice Cream (one)** \$5<sup>00</sup>

**Cream** \$4<sup>00</sup>

**Sauces** \$4<sup>00</sup>

Butterscotch, Chocolate, Berry Coulis, Caramel

# TEA

**English Breakfast** \$4<sup>50</sup>

**Peppermint Tea** \$4<sup>50</sup>

**Green Tea** \$4<sup>50</sup>

**Fruit Tea** \$4<sup>50</sup>

# COFFEE

**Cappuccino** \$5<sup>00</sup>

**Flat White** \$5<sup>00</sup>

**Latte** \$5<sup>00</sup>

**Short Black** \$5<sup>00</sup>

**Long Black** \$5<sup>00</sup>

**Hot Chocolate** \$5<sup>00</sup>

# WHITE WINE

glass    bottle

## SAUVIGNON BLANC

**House Sauvignon Blanc**                      \$11<sup>50</sup>    \$46<sup>00</sup>

**Allan Scott Sauvignon Blanc**            \$13<sup>50</sup>    \$58<sup>00</sup>

Traditional style Sauvignon Blanc with a hint of passionfruit on the nose following through in the taste. The wine is well balanced with a lovely texture and a pleasant finish.

**Wither Hills Sauvignon Blanc**            \$13<sup>00</sup>    \$56<sup>00</sup>

A refined and elegant mouthwatering wine, textural acidity and juice core of citrus fruit

**Saint Clair Sauvignon Blanc**            \$13<sup>50</sup>    \$58<sup>00</sup>

Light in flavour with flavours of passionfruit, blackcurrants and grapefruit. A pleasing herbaceous thread leads to a long finish on the palate.

## CHARDONNAY

**House Chardonnay**                            \$11<sup>50</sup>    \$46<sup>00</sup>

**Giesen Chardonnay**                            \$12<sup>00</sup>    \$50<sup>00</sup>

Produced in a savoury style, this wine is fruity but creamy with a touch of toasty sweet oak.

## PINOT GRIS

**The Ned Pinot Gris**                            \$13<sup>00</sup>    \$56<sup>00</sup>

With a hint of spice this Marlborough Pinot Gris is easy drinking, with an overall richness and mouth feel due to prolonged skin contact on the wine. This lends a pink blush to the wine, ensuing it looks as good as it tastes.

## RIESLING

**Giesen Riesling**                                \$12<sup>50</sup>    \$52<sup>00</sup>

The Giesen Riesling displays vibrant aromas of lemon grass, lime, ginger, honeysuckle and a touch of lavender. The palate is luscious and succulent with great intensity and purity of flavour balanced by lovely focused acidity.

## ROSÉ

**House Rosé**                                      \$12<sup>50</sup>    \$52<sup>00</sup>

# BUBBLY

200ml    bottle

**Lindauer Brut**                                    \$12<sup>50</sup>

Crisp, complex and well balanced on the palate, with rich fruit flavours.

**Lindauer Fraise**                                 \$12<sup>50</sup>

This bubbly has a hint of sweetness which complements the subtle, lingering taste of strawberries.

## CLASSIC RED

Glass    bottle

**House Red**                                        \$11<sup>50</sup>    \$46<sup>00</sup>

## PINOT NOIR

**Roaring Meg Pinot Noir**                    \$14<sup>50</sup>    \$62<sup>00</sup>

An iconic wine from the stables of Mt Difficulty, Central Otago. Bright cherry flavours hinting at herbs and spices.

**Shingle Peak Pinot Noir**                    \$12<sup>00</sup>    \$50<sup>00</sup>

A lovely cherry red in colour, this wine is typical of the blackcurrant and strawberry flavours associated with the Marlborough Pinot Noirs.

## MERLOT

**Saint Clair Merlot**                            \$13<sup>50</sup>    \$58<sup>00</sup>

A medium-bodied Merlot with lifted aromas of plums, currants and mushroom with hints of spicy, toasty oak.

**Giesen Merlot - Vineyard Selection**    \$11<sup>50</sup>    \$46<sup>00</sup>

Soft elegant Merlot with juicy damson plum, bright redcurrant, alluring mocha spice and a hint of vanilla.

## SHIRAZ

**Pepperjack Shiraz**                             \$13<sup>50</sup>    \$58<sup>00</sup>

From our neighbour's shores in the Barossa Valley this wine is intense berries balanced by ripe fruit flavours. The peppery overtones suggest a full bodied great premium shiraz. The palate is rich and plush, smooth and full of flavour.

# NON-ALCOHOLIC

## SODAS

Lemonade	\$5 <sup>00</sup>	Ginger Ale	\$5 <sup>00</sup>
Coke	\$5 <sup>00</sup>	Tonic	\$5 <sup>00</sup>
Coke Zero	\$5 <sup>00</sup>	Lemon, Lime & Bitters	\$7 <sup>00</sup>
Diet Coke	\$5 <sup>00</sup>	Ginger Beer	\$7 <sup>00</sup>
Soda Water	\$5 <sup>00</sup>		

## JUICE

Tomato Juice	\$6 <sup>00</sup>	Sparkling Apple & Blackcurrant	\$6 <sup>00</sup>
Orange	\$6 <sup>00</sup>	Pineapple	\$6 <sup>00</sup>
Apple, Orange & Mango	\$6 <sup>00</sup>	Cranberry	\$6 <sup>00</sup>
Apple & Feijoa	\$6 <sup>00</sup>	Apple	\$6 <sup>00</sup>

## WATER

Voyage 100% NZ Sparkling Water	\$9 <sup>00</sup>
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## TAP BEER

	Small	Large
Tuatara Hazy Pale Ale (NZ), 5.5%	\$12 <sup>00</sup>	\$13 <sup>00</sup>
Panhead Super Charger APA, 5.7%	\$12 <sup>00</sup>	\$13 <sup>00</sup>
Estrella Lager (Spain), 5.5%	\$9 <sup>00</sup>	\$10 <sup>00</sup>

## BOTTLED BEER

Speights Gold (NZ) 4%	\$9 <sup>00</sup>
Speights Old Dark (NZ) 4%	\$9 <sup>00</sup>
Export Gold (NZ) 4%	\$9 <sup>00</sup>
Steinlager Pure (NZ) 4%	\$9 <sup>00</sup>
Corona (Mexico) 4.6%	\$9 <sup>00</sup>
Heineken (Netherlands) 5%	\$9 <sup>00</sup>
Heineken Light (Netherlands) 3.3%	\$9 <sup>00</sup>
Heineken Zero (Netherlands) 0%	\$9 <sup>00</sup>
Stella Artois (Belgium) 5.2%	\$9 <sup>00</sup>
Peroni (Italy) 5.1%	\$9 <sup>00</sup>
Amstel Light (Netherlands) 2.5%	\$9 <sup>00</sup>
Parrot Dog IPA (NZ) 5.8%	\$11 <sup>00</sup>

# CIDER

Monteith's Crushed Apple Cider (NZ) 4.5%	\$9 <sup>00</sup>
Somersby Berry Cider, (Denmark) 4.5%	\$9 <sup>00</sup>
Orchard Thieves Rose Cider (NZ) 4%	\$9 <sup>00</sup>

## SPIRITS

Gordons Gin	\$10 <sup>00</sup>	Tequila	\$12 <sup>00</sup>
Gordons Pink Gin	\$10 <sup>50</sup>	Jim Beam	\$11 <sup>00</sup>
Bombay Sapphire Gin	\$12 <sup>00</sup>	Jack Daniels	\$11 <sup>50</sup>
Smirnoff Vodka	\$10 <sup>00</sup>	Canadian Club	\$11 <sup>00</sup>
Bacardi	\$11 <sup>00</sup>	Jamiesons	\$11 <sup>50</sup>
Coruba	\$10 <sup>00</sup>	Johnnie Walker Red	\$11 <sup>00</sup>
Appletons	\$12 <sup>00</sup>	Johnnie Walker Black	\$12 <sup>00</sup>
Captain Morgans Spiced	\$11 <sup>00</sup>	Glenfiddich	\$14 <sup>00</sup>

## LIQUEURS

Baileys	\$11 <sup>00</sup>	Grand Marnier	\$17 <sup>00</sup>
Kahlua	\$10 <sup>50</sup>	Midori	\$10 <sup>00</sup>
Tia Maria	\$11 <sup>00</sup>	Cointreau	\$14 <sup>50</sup>
Malibu	\$10 <sup>00</sup>	Pimms	\$10 <sup>00</sup>
Drambuie	\$15 <sup>00</sup>		

## PORT

	30mls
Brown Brothers Tawny Port	\$8 <sup>00</sup>
Penfolds Tawny Port	\$8 <sup>50</sup>

## COGNAC

Courvoisier VS Cognac	\$14 <sup>00</sup>
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## SHERRY

Real Tereso Cream	\$8 <sup>00</sup>
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# COCKTAILS

## GIN

**Tom Collins** \$18<sup>00</sup>  
Gin, lemon, simple syrup, soda

**South Side** \$18<sup>00</sup>  
Gin, lime, mint, simple syrup

**Cucumber Cooler** \$16<sup>00</sup>  
gin, cucumber, mint, lime, tonic

## VODKA

**Skyball** \$18<sup>00</sup>  
Vodka, lemon, lemonade

**Cosmpolitan** \$18<sup>00</sup>  
Vodka, triple sec, lime, cranberry

**Bloody Mary** \$18<sup>00</sup>  
Vodka, worcester, tobasco, tomato juice, lemon

## SIGNATURE COCKTAILS

**The Sailor's Drink** \$14<sup>00</sup>  
Spiced rum, fresh lime, ginger beer

**Bay Breeze** \$18<sup>00</sup>  
Vodka, pineapple, cranberry

**Berry Blast** \$18<sup>00</sup>  
Blackcurrant, chambord, vodka, lemon

**The Aggressive Feijoa** \$14<sup>00</sup>  
Tequila, lime, simple syrup, apple, feijoa

# COCKTAILS

## RUM

**Mojito** \$18<sup>00</sup>  
Bacardi, lime, mint, simple syrup, soda

**Pina Colada** \$18<sup>00</sup>  
Bacardi, malibu, pineapple, coconut cream, simple syrup

**Daiquari** \$18<sup>00</sup>  
Bacardi, lime, simple syrup

## WHISKY

**Johnnie & Lemon** \$18<sup>00</sup>  
Johnnie Walker red label, lemon, lemonade

**Johnnie & Ginger** \$18<sup>00</sup>  
Johnnie Walker red label, ginger ale

**Old Fashioned** \$20<sup>00</sup>  
Johnnie Walker black label, bitters, simple syrup

## TEQUILA

**The Aggressor** \$14<sup>00</sup>  
Tequila, lemon, simple syrup, apple

**Tequila Sunrise** \$16<sup>00</sup>  
Tequila, orange, grenadine

**Margarita** \$18<sup>00</sup>  
Tequila, triple sec, lime, simple syrup

# AFTER DINNER COCKTAILS

<b>Latte Martini</b> Espresso, Irish cream, vodka, simple syrup	<b>\$18<sup>00</sup></b>
<b>Mocha Martini</b> Espresso, chocolate liqueur, Irish cream, simple syrup	<b>\$18<sup>00</sup></b>
<b>Espresso Martini</b> Espresso, coffee liqueur, vodka, simple syrup	<b>\$18<sup>00</sup></b>
<b>Bounty Bar</b> Malibu, coffee liqueur, chocolate liqueur, milk	<b>\$16<sup>00</sup></b>

# COFFEE & LIQUEUR

<b>Your Choice</b> Liqueur of your liking, espresso, cream	<b>\$18<sup>00</sup></b>
<b>Irish Coffee</b> Jamesons whiskey, espresso, cream	<b>\$18<sup>00</sup></b>
<b>Affogato</b> Liqueur of your liking, espresso, ice cream	<b>\$20<sup>00</sup></b>

# YOUR CHOICE OF LIQUEURS

<b>30ml</b> Baileys Kahlua Tia Maria Malibu Drambui Grand Marnier Midori Cointreau Pimms
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# MOCKTAILS

<b>Mock Cucumber Cooler</b> Cucumber, lime, mint, simple syrup	<b>\$9<sup>00</sup></b>
<b>Mock Mojito</b> Lime, mint, simple syrup, soda	<b>\$9<sup>00</sup></b>
<b>Mock Sailors Drink</b> Ginger beer, lime	<b>\$9<sup>00</sup></b>
<b>Mock Sunrise</b> Orange, grenadine	<b>\$9<sup>00</sup></b>
<b>Mock Pina Colada</b> Pineapple, coconut cream, simple syrup	<b>\$9<sup>00</sup></b>