

# ENTRÉES

## CHIPS (*V*, *Gf*<sup>\*</sup>) \$8

*Served with Tomato Sauce and Jus*

## BREADS & SPREADS (*V*)

*Ciabatta & Focaccia with Balsamic, House Made Dips & Confit Garlic Butter*

*Serving size 1-2 \$12.50*

*Serving size 3-4 \$16.50*

## POPCORN SQUID (*Gf*) \$14.50

*Very morish Gluten Free Popcorn Squid served with a Sesame Seed Tomato Sauce*

## SEEDED MUSTARD CHICKEN (*Gf*) \$16.50

*A tasty treat of Chicken rubbed in Seeded Mustard, fried in Batter and served with Beetroot Sour Cream Chutney and Pickled vegetables.*

## LAMB TENDERLOIN (*Gf*, *Df*) \$19.50

*Grilled Canterbury Lamb Marinated in Coriander and Mint, served with Seasonal Vegetables and a Pea Purée*

*V =Vegetarian,*

*V<sup>+</sup>=Vegan,*

*Gf=Gluten free,*

*Df=Dairy free,*

*\*=on request*

# MAINS

## ROMAN CARBONARA \$24

*Fettuccini, Smoked Bacon, Cream, Egg, Parmesan, & Black Pepper*

## LENTILS DU PUY (Gf, V, V+\*) \$24

*Traditional style French Green Lentils with Roast Potatoes, Seasonal Vegetables, Rocket and Balsamic Glaze*

## TUSCAN BEEF RAGU (Df\*) \$26.50

*Fettuccini, Braised Beef in Red Wine with Tomato, Capsicum, Rosemary & Parmesan*

## KRAKEN RISOTTO (Gf) \$28

*Calamari, Mussels, Prawns & Spicy Chorizo, Capsicum, Lemon, Chilli & Confit Garlic*

## BRAISED CHICKEN (Gf\*) \$36.00

*Chicken Breast braised in Red Wine with a heart-warming Cream, Bacon, Mushroom & Chorizo sauce. Served with Roast Potatoes & Jus*

## PORK (Gf, Df) \$37.00

*Citrus and Herb stuffed Pork Tenderloin served with Roast Potato, Bacon, & Braised Red Cabbage, with Sage & Apple Compote*

## LAMB TENDERLOIN (Gf, Df) \$38.50

*Grilled Canterbury Lamb Marinated in Coriander and Mint, served with Seasonal Vegetables, Roast Potatoes, and a Pea Puree.*

## RIBEYE (Gf\*, Df\*) \$39.00

*Ribeye Steak topped with Jus, Garlic & Herb infused Butter, Seasonal Vegetables, Caramelized Onions & Chips*

# DESSERTS

## **SORBET** (*Df, Gf & V+*) \$12.50

*Three Scoops of the Fruit Flavoured Sorbet of the Day*

## **AFFOGATO** (*Gf*) \$13.50

*Vanilla Bean Ice Cream Drowned with an Espresso Shot*

*Enhanced with Your Choice of Liqueur (R18+)*

*Cointreau, Kahlua, Baileys, Amaretto, Frangelico, Jamesons, Drambuie*

## **CRÈME BRÛLÉE** (*Gf*) \$14

*Classic Rich French Custard topped with a Contrasting Hard Caramel Layer*

## **LEMON CHEESECAKE** \$14

*Baked in House, Rich Lemon Cheesecake with Berry Coulis and Sorbet*

## **CHOCOLATE GANACHE SLICE** (*Gf*) \$14

*A Rich Dark and White Chocolate Ganache accompanied by a Mixed Berry Compote and Raspberry Coulis.*

## **CHOCOLATE BRANDY ALEXANDER** \$14.50

*Cream, Crème de Cacao and Brandy make for a decadent Cocktail*

*Tea or Coffee \$5*