

In House Dinner Menu

Our dinner menu is made up of an everyday meal option, or you can choose something a little more gourmet. Please see the options below.

Everyday Menu (includes desert) \$25.00 – available all week, but ideally with prior notice

Roast Chicken - served with seasonal vegetables or salad and new potatoes
Chicken Pad Thai
Chicken Green Curry (a spicy option)
Fajita Platter with either chicken or beef
Ribeye cooked to your liking with an egg, fries and salad
Chicken and pesto fettuccine
Options on the BBQ - Sausages, Pork Chops, Streaky Bacon
Meat Lovers Pizza and lashings of BBQ sauce, served with fries
Burgers and Fries (either Chicken or 150grams of beef)
Beef and Oyster Sauce
Chicken noodle soup

*Table is supplied with breads

Gourmet Menu Only available during weekends (\$65 for three courses or \$55 for two)

Three courses and designed to satisfy your taste buds. Being a couple of foodies, we love food, designing our menus and cooking you something we know you will enjoy.

The three courses consist of a starter, a main from the selection below and desert medley (changes daily but always homemade).

Pork Belly – Slow cooked in either milk, cider, or a chardonnay settled over kumara mash with new potatoes, broccoli and carrots glazed with honey and ginger

Chicken Breast - Stuffed with cream cheese, sun dried tomatoes and basil, on a tower of potatoes, beans, topped off with roasted tomatoes and vinaigrette reduction

New Zealand King Salmon - Seared over an orange glaze and summer vegetables

300g Scotch Fillet - Cooked to your liking perched on top of a cauli puree, summer vegetables and one of the following sauces: Blue Cheese, Green pepper, or red wine jus

Beef Cheek - a red wine infused delicacy over cauli puree and vegetables (NB beef cheeks require 8 hours cooking so we require 1 day's notice)

* The table is supplied with a seasonal salad and a bread selection plus a bottle of wine