

# MENU

## Dinner Menu

### Starter

Freshly Home baked Breads with olive oils and dips \$9

Roasted Garlic and Herbed bread \$8

### Entrée

Soup of the Day (Pls check with staff for today's soup) \$9

Served with garlic bread

Vegetarian Stack (also available as a main) \$13

Grilled Eggplant, Capsicum, Mushrooms and feta cheese topped with Kumara shavings

Ala Natural Oysters \$14 (also available as a main)

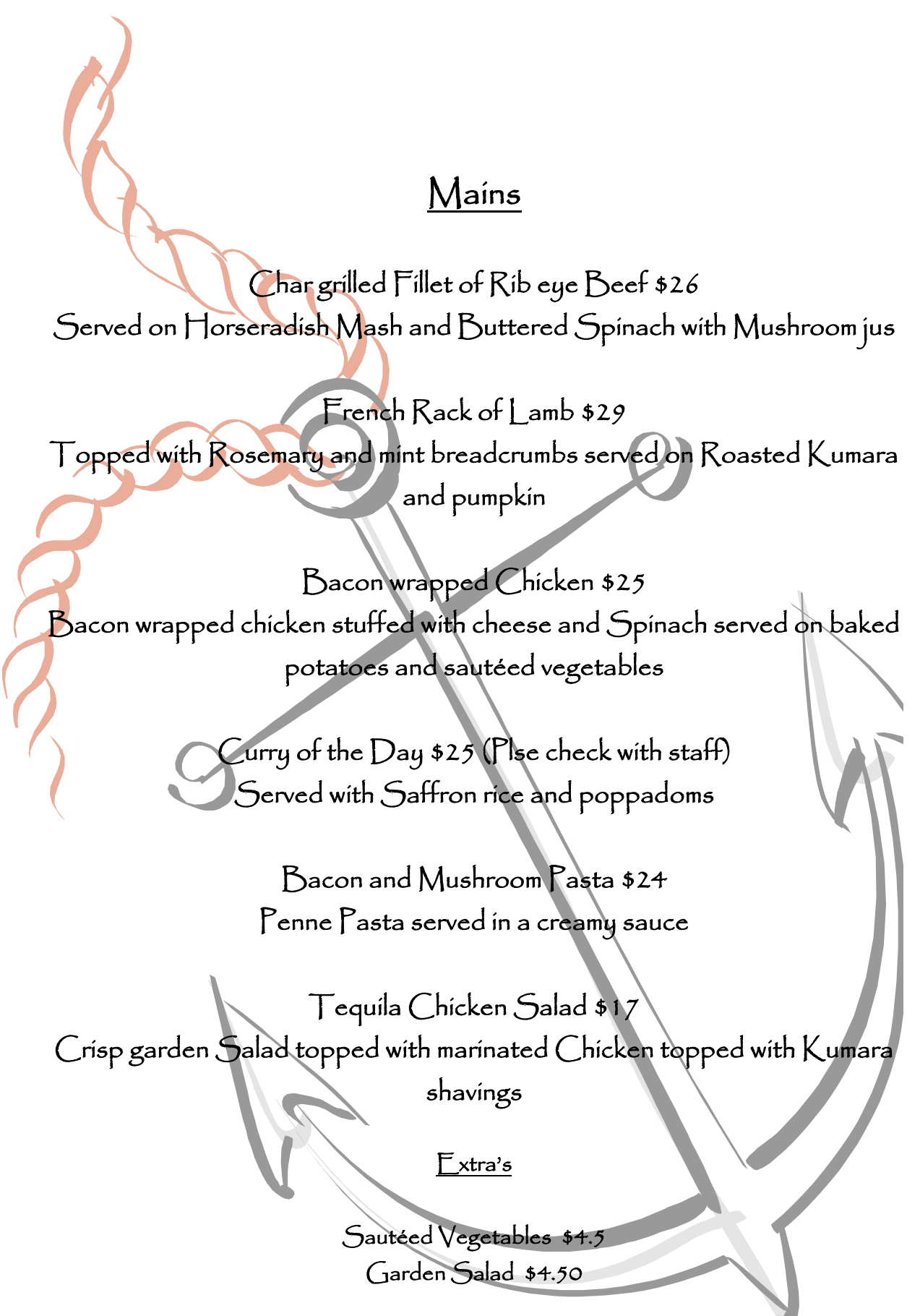
Served with Wasabi aioli and pickled ginger served with toasted breads

Sashimi served with Soy and wasabi sauce and pickled ginger \$14

Ika Mata \$13

Marinated fresh Tuna in lemon and coconut cream

Prawn and Avocado salad with Herbed Aioli \$14



## Mains

Char grilled Fillet of Rib eye Beef \$26

Served on Horseradish Mash and Buttered Spinach with Mushroom jus

French Rack of Lamb \$29

Topped with Rosemary and mint breadcrumbs served on Roasted Kumara and pumpkin

Bacon wrapped Chicken \$25

Bacon wrapped chicken stuffed with cheese and Spinach served on baked potatoes and sautéed vegetables

Curry of the Day \$25 (Please check with staff)

Served with Saffron rice and poppadoms

Bacon and Mushroom Pasta \$24

Penne Pasta served in a creamy sauce

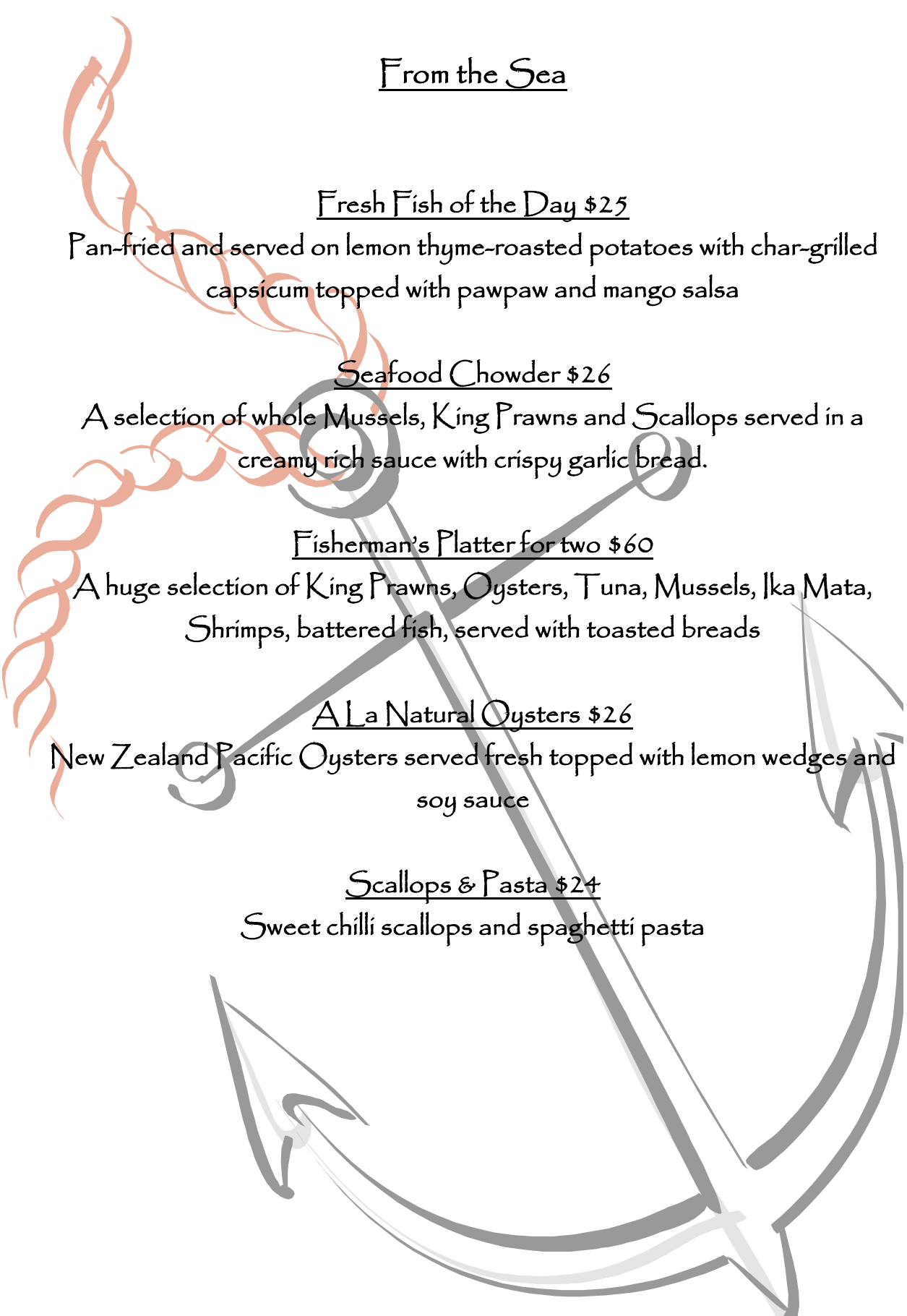
Tequila Chicken Salad \$17

Crisp garden Salad topped with marinated Chicken topped with Kumara shavings

### Extra's

Sautéed Vegetables \$4.5

Garden Salad \$4.50



## From the Sea

### Fresh Fish of the Day \$25

Pan-fried and served on lemon thyme-roasted potatoes with char-grilled capsicum topped with pawpaw and mango salsa

### Seafood Chowder \$26

A selection of whole Mussels, King Prawns and Scallops served in a creamy rich sauce with crispy garlic bread.

### Fisherman's Platter for two \$60

A huge selection of King Prawns, Oysters, Tuna, Mussels, Ika Mata, Shrimps, battered fish, served with toasted breads

### ALa Natural Oysters \$26

New Zealand Pacific Oysters served fresh topped with lemon wedges and soy sauce

### Scallops & Pasta \$24

Sweet chilli scallops and spaghetti pasta