

Summer MENU

Breads

Fresh garlic cheese and herb bread \$ 7.50

Pizzeta pita bread topped with a sundried tomato, capsicum and olive pesto \$ 8.50

Entrées

Soup of the day served with our garlic cheese and herb bread \$ 10.00

Stewart Island salmon sashimi platter served with Julienned carrots, and radish, pickled ginger, wasabi and soy sauce \$ 12.50

Tempura prawns infused with kaffir lime leaf on a petite salad with lime mayonnaise \$ 13.50

Fresh New Zealand green lipped mussels steamed and served in garlic cream and white wine sauce \$ 14.00

Sizzling garlic and chilli prawn hot pot layered with egg noodles and sautéed onions \$ 17.00

Pan fried Singapore glazed scallops served on a bed of passion fruit sweet soy creamy risotto complimented with a petite summer salad \$ 14.50

Szechuan pepper and salt calamari served on a crispy noodle salad with a Thai dressing \$ 13.50

Classic grilled chicken caesar salad with bacon lardons, parmesan & garlic croutons with a soft poached egg.
Entrée \$ 15.50 Main \$ 23.00

Antipasto platter with an award winning trio of Whitestone cheeses (creamy blue, brie and aged cheddar), smoked salmon, sundried tomatoes, kalamata olives, basil pesto, red grape chutney, roasted walnuts and our homemade pepper crackers \$ 40.00 for 2 persons

Pacific oysters in the ½ shell with lemon, served: natural, Kilpatrick, Crispy beer battered or Nam jam .
Half dozen \$ 22.00 dozen \$ 40.00

From the grill

Cooked to your liking with a summer salad and a choice of: fries, baked herb potatoes or creamy garlic and chive mash and creamy mushroom sauce, red wine jus, garlic butter or creamy green peppercorn sauce

Rack of lamb \$ 40.00

Scotch fillet \$ 32.00

Eye fillet (tenderloin) \$ 38.00

Angus rump \$ 29.00

Surf and Turf (Eye Fillet with Garlic Prawns) \$ 40.00

Mains

Seafood linguine marinara with mussels, prawns, scallops, calamari & salmon in a tomato, basil & tarragon sauce \$ 30.00

Grilled chicken burger with crispy bacon, cheese, pineapple, tomato & a zesty tomato relish served with fries & mesclun salad \$ 21.00

Our famous chicken parmigiana coated with crispy bacon, white wine Napoli sauce & served on a bed of garlic mash & a garden side salad \$ 22.00

Fish of the day lightly coated in a crisp beer batter served with fries, garden salad & tartare sauce \$ 18.50

Stir fried beef & garlic prawns in a spicy teriyaki plum sauce with steamed rice & crisp vegetables \$ 20.50

Escalope of Stewart Island salmon oven baked with a sundried tomato & olive pesto crust served on a bed of sautéed potato gnocchi & broccoli florets with a creamy tarragon sauce \$ 31.50

Homemade Guinness pie with light puff pastry & hearty beef served with potato wedges, sour cream & fresh garden salad \$ 22.00

The Waterfront steak sandwich served on rustic garlic ciabatta layered with tomato, cheese, crispy bacon, grilled mushrooms, caramelized onions served with fries & garden salad \$ 22.50

Slow roasted lamb shoulder served on mustard crushed potatoes, seasonal vegetables and a light lamb minted balsamic jus \$ 26.5

Fresh fettuccine tossed in feta cheese, sundried tomatoes & a basil cashew nut pesto \$ 18.50

Sides

Potato fries, Onion rings, Garden salad, Steamed vegetables \$ 6.00 ea.

Desserts - all our desserts are homemade.

New Zealand Pavlova served with soft whipped cream, kiwifruit and berry compote \$ 11.00

White chocolate & forest berry crème brûlée with hazelnut cinnamon biscotti \$ 11.50

Award winning Pure trio of Ice creams (staff will advise) served in a hazelnut tuille basket \$ 10.50

Triple citrus tart served with Chantilly cream and a fresh berry coulis \$ 12.00