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**Garlic Bread** **\$10.00**  
*French bread with garlic flavoured and herb butter*

**Fresh Oysters** **6** **\$25.00**  
*Freshly caught oyster* **12** **\$48.00**

**Rewana Bread** **\$19.50**  
*Deconstructed Rewana bruschetta with a ramekin of salsa bruschetta mix  
Topped with feta & balsamic*

**Garlic Prawns** **\$19.50**  
*6 Prawns cooked in a spicy garlic sauce served with salad*

**Hokianga Sea Food Chowder** **\$17.50**  
*With Mussels, Shrimp, Squid and Smoked Hoki with garlic and herb croutons*

**Soup Of the Day** **\$18.50**  
*Ask your waitress/waiter for today's special*

### Salads

**Classic Ceaser Salad** **\$15.50**  
*Croutons, cos lettuce, soft poached egg and ceaser dressing*

**With chicken** **\$19.50**

**Falafel Salad** **\$19.50**  
*With Mesclun and French dressing served with crunchy falafel and beetroot and hummus*

**Salt & pepper squid salad** **\$21.50**  
*Mixed leaf lettuce, crispy noodles, sliced almonds, coconut shavings  
and salt & pepper squid*



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<b>Char Grilled Sirloin Steak (250grams)</b>	<b>\$35.00</b>
<i>Served with a Side Salad, Rustic Fries &amp; your choice of creamy mushroom sauce or pepper sauce</i>	
<b>Beer Battered Fish</b>	<b>\$33.00</b>
<i>Served with Fries, Tossed Salad, Tartare Sauce &amp; Lemon</i>	
<b>Fish of the Day</b>	<b>\$32.00</b>
<i>Ask your waitress/waiter for today's special</i>	
<b>Pork belly</b>	<b>\$30.00</b>
<i>Roasted pork belly with thyme and garlic butter on a bed of chat mash &amp; mustard honey jus</i>	
<b>Lamb shank</b>	<b>Single \$38.00</b>
<i>Lamb shank with whole grain creamy</i>	<b>Double \$49.00</b>
<i>mustard pumpkin mash with port wine jus</i>	
<b>Stuffed Chicken breast</b>	<b>\$35.00</b>
<i>Stuffed chicken breast with jalapeno, mushroom &amp; ricotta cheese with mushroom sauce</i>	
<b>Fettuccini</b>	<b>\$30.00</b>
<i>Creamy fettuccini pasta cooked in white wine with chicken, bacon, mushroom &amp; white onions with parmesan cheese and spring onion</i>	
<b>Gourmet Burger</b>	<b>\$24.00</b>
<i>With tomato, mesclun &amp; chipotle mayo &amp; beer battered fries</i>	
<i>Your choice of homemade Beef patty, Crumbed Chicken (Moroccan spiced) or Falafel.</i>	
<b>Eye fillet (300grams)</b>	<b>\$45.00</b>
<i>Prime eye fillet cooked and infused with rosemary, thyme &amp; garlic on a bed of roast baby vegetables and dressed with beef jus</i>	



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<i>Tossed Green Salad</i>		<b>\$10.00</b>
<i>Steamed Vegetables</i>		<b>\$10.00</b>
<i>Char Grilled Vegetables</i>		<b>\$10.00</b>
<i>Fries</i>	<i>Beer Battered</i>	<b>\$10.00</b>
	<i>Curly</i>	<b>\$10.00</b>
	<i>Hash tag</i>	<b>\$12.00</b>
<i>Wedges with sweet chilli</i>		<b>\$14.00</b>
<i>Onion rings</i>		<b>\$10.00</b>
<i>Mushroom Sauce</i>		<b>\$5.00</b>
<i>Peppercorn Sauce</i>		<b>\$5.00</b>
<i>Beef jus</i>		<b>\$5.00</b>
<i>Wholegrain Creamy Pumpkin Mash</i>		<b>\$7.50</b>
<i>Chat Mash</i>		<b>\$7.50</b>



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<b>Peach &amp; Pear Tarte ta te</b> <i>Served with whipped cream or ice cream of your choice</i>	<b>\$14.00</b>
<b>Orange and Mango Limoncello SemiFreddo</b> <i>Creamy orange and chunky mango dessert with a limoncello kick</i>	<b>\$14.00</b>
<b>Sweet rice pudding</b> <i>Served with cottage cheese sponge ball sprinkled with almonds, roasted coconut shavings and whipped cream</i>	<b>\$14.00</b>
<b>Ice cream sundaes</b> <i>Creamy vanilla ice cream with your choice of chocolate, passionfruit or berry sauce</i>	<b>\$14.00</b>
<b>A Trio of Ice Creams &amp; Sorbet (gf)</b> <i>Served with Berry Coulis</i>	<b>\$14.00</b>
<b>Chocolate Lava Cake</b> <i>Chocolate sponge cake with chocolate ganache served with a dollop of whipped cream</i>	<b>\$14.00</b>