



## RESTAURANT & BAR

# MENU



### TIMINGS

Breakfast 7:00am to 9:30am  
Dinner 5:00pm to 9:30pm

## Entrees

<b>GARLIC BREAD</b>	<b>\$8.00</b>
<i>Tender homemade garlic bread</i>	
<b>CAJUN SPICED CHICKEN SALAD</b>	<b>\$18.00</b>
<i>Cajun marinated chicken thighs, with a salad of sundried tomatoes, red onion, lettuce, cucumbers and olives with vanilla dressing</i>	
<b>BEETROOT AND GOAT CHEESE SALAD (Vegetarian)</b>	<b>\$15.00</b>
<i>Diced beetroot and goat cheese salad with walnut, cherry tomatoes, and mesclun with honey mustard dressing</i>	
<b>CHICKEN SATAY</b>	<b>\$16.00</b>
<i>Satay marinated chicken skewers served on steam rice with peanut satay sauce and vegetable pickles</i>	
<b>SPAGHETTI "aglio e Olio" with Tiger Prawns</b>	<b>\$21.00</b>
<i>Fried garlic prawns, crushed chilies, Italian parsley and parmesan</i>	

## Main Course

<b>SHAHI PANEER (Vegetarian)(G F)</b>	<b>\$21.00</b>
<i>Curry of Indian cottage cheese, greens, peas and mushrooms with a rich tomato sauce flavoured with fenugreek served with basmati rice, salad and poppadums</i>	
<b>BUTTER CHICKEN (GF)</b>	<b>\$21.00</b>
<i>Tender chicken morsels cooked in tandoor and finished with a rich tomato sauce served with basmati rice, salad and poppadums</i>	
<b>GRILLED CHICKEN BREAST</b>	<b>\$26.00</b>
<i>Tender grilled chicken breast with soft polenta and glazed carrots complimented by a creamy mushroom jus</i>	



<b>LAMB ROGANJOSH (GF)</b>	<b>\$21.00</b>
<i>Marinated over night and cooked diced lamb in Chef's special gravy served with basmati rice, salad and poppadums</i>	

<b>FISH &amp; CHIPS</b>	<b>\$17.00</b>
<i>Tempura battered NZ fish fillet with chunky chips, salad and tartare sauce</i>	

<b>PORK CHOPS (GF)</b>	<b>\$28.00</b>
<i>Pork chop on the bone, braised red cabbage, steam Baby bok Choy and apple cider jus</i>	

<b>GRILLED LAMB RUMP (GF)</b>	<b>\$31.00</b>
<i>NZ Lamb rump with crushed baby potatoes, confit garlic, buttered seasonal greens with mint lamb jus</i>	

<b>BEEF BURGER</b>	<b>\$17.00</b>
<i>Grilled beef patty with melted cheddar, grilled bacon and pickles served with chunky fries, salad and roasted garlic aioli</i>	

<b>FROM THE GRILL</b>	
<i>Our Steaks are grilled to your choice and served with chunky chips and salad served either with green peppercorn sauce</i>	

<b>BEEF RUMP</b>	<b>\$31.00</b>
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<b>SCOTCH FILLET</b>	<b>\$34.00</b>
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## Kids' Menu

<b>HOTDOG &amp; CHIPS</b>	<b>\$7.50</b>
<b>CRUMBED FISH &amp; CHIPS</b>	<b>\$8.00</b>
<b>CHICKEN NUGGETS &amp; CHIPS</b>	<b>\$7.00</b>

## Desserts

<b>BANANA SPLIT</b>	<b>\$8.50</b>
<b>CHOCOLATE BROWNIE FUDGE WITH SALTED CARAMEL ICE CREAM</b>	<b>\$11.00</b>
<b>PASSION FRUIT CHEESECAKE WITH WHITE CHOCOLATE ICE CREAM</b>	<b>\$11.00</b>
<b>TRIO OF ICE CREAM -3 SCOOP ICE CREAM WITH TOPPINGS</b>	<b>\$9.00</b>

## Beverage Menu

### WINES

White Wine	Class	Bottle
TIMARA CHARDONNAY	\$7.00	\$25.00
MONTANA CHARDONNAY	\$7.50	\$30.00
MONTANA PINOT GRIS	\$8.00	\$32.00
RIVERSTONE PINOT GRIS	\$7.50	\$25.00
WITHER HILLS SAUVIGNON BLANC	\$9.50	\$40.00
VILLA MARIA SAUVIGNON BLANC	\$9.00	\$35.00

### Sparkling Wine

BRANCOTT ESTATE RESERVE BRUT CUVÉE	\$7.50
LINDAUER BRUT METHODE-200ML	\$7.50

### Red Wine

MA TUA ROAD MERLOT	\$7.50	\$30.00
MONTANA MERLOT CABERNET SAUVIGNON	\$8.50	\$35.00
VILLA MARIA CABERNET SAUVIGNON	\$9.00	\$38.00
STONELEIGH	\$8.50	\$35.00

### BEERS

#### International Beers

STELLA ARTOIS	\$7.50
CORONA EXTRA	\$7.00
KING FISH ER	\$7.50
CARLSBERG	\$7.50
VB	\$7.00
TIGER	\$7.00
HEINEKEN	\$7.50
HEINEKEN LIGHT (Low alcohol)	\$7.50

### Local Beers

SPEIGHTS GOLD	\$7.00
EXPORT 33 (Low carb beer)	\$7.00
STEINLAGER PURE	\$7.50
MACS GOLD	\$7.00
TUI	\$7.00
LION RED	\$7.00
MONTEITH' S CRUSHED APPLE CIDER	\$7.50

### READY TO DRINK (RTD)

SMIRNOFF 7%	\$7.00
WOODSTOCK BOURBON WITH COLA 8%	\$9.50

### SPIRITS

JOHNNY WALKER BLACK LABEL	\$10.00
CHIVAS REGAL	\$10.00
CORUBA RUM	\$8.50
BOMBAY SAPPHIRE RUM	\$8.50
SMIRNOFF VODKA	\$8.50
BACARDI RUM	\$8.50

### NON-ALCOHOLIC DRINKS

SOFTDRINKS (Coke, Fanta, Diet Coke, Sprite, 1&P)	\$3.50
JUICES (Glass)	\$4.50
MINERAL WATER	\$4.00
GINGER BEER	\$5.00

### BAR SNACKS

BEERNUTS	\$4.00
BOWL OF CHIPS	\$4.00
BOWL OF SEASONED WEDGES	\$5.00
BBQ CHICKEN NIBBLES SERVED WITH FRIES & BBQ SAUCE	\$17.00