

DINNER

from 5.30 pm



***WE USE WAITOA FREE - RANGE CHICKEN**

FAJITAS v

served on a sizzling skillet - beef, chicken, vege or prawns cooked with capsicum, onion & cheese, served with sides & soft flour tortillas for you to create your own. big enough for 2

beef adobo 29.50

waitoa free-range chicken chipotle* 29.50

spicy vegetable 26.50

prawns & tequila 32.50

WAITOA* FREE-RANGE CHICKEN BREAST & MUSHROOM SAUCE

grilled breast served with your choice of potato or shoestring fries and salad 25.50

FLINTSTONE RIBEYE

400g on the bone premium nz ribeye cooked to your liking.

choose fries or garlic smashed potatoes and either mushroom, garlic or peppercorn & brandy sauce 36.50

VEGE QUESADILLA v

grilled veges, refried beans, pesto & feta sandwiched between 2 flour tortillas 26.50

SEAFOOD CHOWDER

our thick, creamy chowder packed with seafood
entree 16.50
main 22.00

BEER BATTERED BLUE COD

nz's favourite fish, prepared in our own light and crispy beer batter, served with shoestring fries and salad 32.00

PAELLA

a spanish inspired saffron infused rice with waitoa* free-range chicken, chorizo & seafood 32.50

SEAFOOD PLATTER

the seafood lovers delight. a selection of local seafood lovingly prepared by our chefs
48.00 / 88.00

add nz rock lobster

subject to availability- price TBA

add croiselles oysters

subject to availability - price TBA

SIDES

SHOESTRING FRIES & AIOLI v 8.00

POLENTA CHIPS v 8.00

WEDGES v

with sour cream & sweet chilli sauce 11.50

with bacon & cheese 14.50

SMASHED ROAST GARLIC POTATOES v 5.00

SEASONAL VEGETABLES v 5.00

SEASONAL FRESH GARDEN SALAD v 5.00

PLEASE LET US KNOW IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS. SOME MEALS MAY BE MODIFIED

