

BREAKFAST

Available from 11.00am till 5.00pm daily.

The Full English

Two eggs as you like them, prime bacon, pork sausage, hash brown, mushrooms, grilled tomato & a side of hot toast. **\$20.00**

Eggs Benedict (v)

Two soft poached eggs on a toasted English muffin with hollandaise sauce. **\$15.00**
(Add prime bacon \$3.00 OR add hot smoked salmon \$6.00)

Hot Grilled Breakfast Panini

A hot toasted Panini packed with prime bacon, egg, melted cheddar cheese & a tangy tomato dressing served with hash brown nuggets **\$18.50**

French Toast (v)

Classic cinnamon style French baguette served with grilled banana & maple syrup. **\$15.00**
(Add prime bacon \$3.00)

PLATTERS

The Best of British

A generous British style pork pie, pork crackling straws, cold cut roast beef, toad in the hole, scotch egg, cheddar cheese, caramelised green apple, breads & Branston pickle
2 people \$29.00 | 4 people \$48.50

The European

A selection of cured cold cuts including pastrami, hot pork & chorizo, pickled vegetables, marinated olives, select european style cheeses, flat bread & dipping sauces. (vegetarian option available)
2 people \$28.00 | 4 people \$44.50

Seafood Selection

A classic prawn cocktail to share surrounded by hot smoked salmon wings, marinated mussels, prawn filo, market fresh fish goujons, char-grilled prawn skewers, wholemeal bread & dipping sauces

2 people \$29.00 | 4 people \$48.50

LIGHT MEALS

Soup of the Day (v)

Chef's hot soup selection served with chunky bread. **\$9.50**

Breads & Dips (v)

Fresh gourmet breads served with chef's selection of spreads & dips. **\$10.50**
(ask our team for today's selection)

Garlic Bread (v)

Grilled French bread smothered with fresh garlic & parsley butter. **\$9.50**

Calamari

Crispy salt & pepper squid served with a lemon wedge & tzatziki. **\$12.50**

Hot Grilled Panini

(served with a side of shoestring fries)
with chicken, brie & cranberry. **\$15.00**

OR

tomato, roasted capsicum, mozzarella
& basil pesto. **\$15.00 (v)**

Prawn & Avocado Salad

Fresh grilled prawns & avocado tossed in a mild sweet chilli dressing with seasonal mixed leaves, red onion, tomato & topped with a crisp tortilla garnish **\$19.00**

Mediterranean Lamb Salad

Tender strips of Canterbury lamb served on a Mediterranean salad of crisp cos lettuce, kalamata olives, creamy feta, cucumber & tomato with a Greek style herb dressing. **\$17.50**

Caesar Salad

Classic caesar salad of crisp cos lettuce, fresh shaved parmesan, prime bacon, garlic croutons & topped with a soft poached egg. **\$15.50**
(add grilled chicken \$4.00 OR add hot smoked salmon \$6.00)
(vegetarian option available)

MAIN FARE

Steak & Guinness Pie

Prime beef in a rich Guinness gravy topped with crisp puff pastry & served with traditional Irish style soda bread. **\$22.00**

Beer Battered Fish & Chips

Market fresh fish in a crisp beer batter served with chunky chips, garden salad, lemon wedge, tomato ketchup & tartare sauce. **\$22.00**

The Fox

A prime beef burger served on a toasted bun with prime bacon, cheddar cheese, lettuce, tomato & smoked paprika aioli served with chunky chips & tomato ketchup. **\$22.00**

The Ferret

A fresh char-grilled chicken breast served on a toasted bun with prime bacon, cheddar cheese, lettuce, tomato & smoked paprika aioli served with chunky chips & tomato ketchup. **\$22.00**

Smokey Barbeque Chicken

Sticky & succulent BBQ marinated chicken breast served with roast potato, crisp coleslaw & fresh corn on the cob. **\$25.00**

Spinach & Ricotta Cannelloni

Fresh rolled pasta sheets filled with spinach & ricotta cheese in a rich béchamel topped with Napoli style sauce & mozzarella. served with a slice of garlic bread on the side. **\$22.00**

MAIN FARE

Curry of the Day

Chef's fresh authentic curry served with basmati rice & poppadom. **\$18.50**

Steamed Mussel Pot

1kg of fresh NZ green lip mussels steamed in white wine & garlic served in a traditional mussel pot with chunky fresh bread. **\$22.00**

Beef Fillet

200gm prime NZ beef fillet char-grilled to your liking & served on buttered mash, Portobello mushroom & onion jam finished with a red wine jus.

\$34.00

Beef Sirloin

280gm prime NZ beef sirloin char-grilled to your liking & served with chunky chips, a garden salad & finished with a green peppercorn sauce.

\$30.00

(Go surf & turf & add char grilled prawn skewers for \$5.00 each)

Penne ala Vodka

Penne pasta in a vodka cream sauce with fresh smoked salmon & baby green peas finished with fresh parmesan **\$22.00**

SIDES

Chunky chips.....	\$5.00
Seasoned wedges.....	\$5.00
Buttered mashed potato.....	\$5.00
Roasted gourmet potatoes.....	\$5.00
Steamed seasonal vegetables.....	\$5.00
Crisp garden salad.....	\$5.00
Side caesar salad.....	\$5.00
Beer battered chips.....	\$5.00

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P U D D I N G

The “Kiwi Summer” Pavlova

A classic Kiwiana pavlova with whipped cream, fresh strawberries & kiwi fruit, served with lemon curd ice cream & passion fruit coulis. **\$9.90**

Chocolate Trilogy

Individual layers of milk, dark & white chocolate mousse on a rich chocolate cake base with whipped cream & a chocolate garnish **\$9.90**

Baked New York Style Cheesecake

Served with a wild berry compote & fresh whipped cream **\$9.90**

Chocolate & Banana Spring Rolls

Crispy filo pastry rolls filled with milk chocolate & banana with vanilla bean ice cream **\$9.90**

Cheese Plate for Two

Chef's selection of hard & soft cheeses served with crisp apple & crackers **\$15.00**

A F T E R D I N N E R

Coffee

Flat White.....	\$4.00	Mochaccino.....	\$4.00
Long black.....	\$4.00	Espresso.....	\$4.00
Cappuccino.....	\$4.00	Macchiato.....	\$4.00
Latte.....	\$4.00	Decaffeinated.....	\$4.00

Tea

English Breakfast.....	\$4.00	Camomile.....	\$4.00
Earl Grey.....	\$4.00	Ginger.....	\$4.00
Peppermint.....	\$4.00	Blackcurrant.....	\$4.00
Green.....	\$4.00	Vanilla.....	\$4.00

Speciality Coffee

Irish Coffee (with Jamesons Irish Whiskey).....	\$10.00
Highland Coffee (with Glenfiddich Single Malt Whisky).....	\$10.00
Calyspo Coffee (with Kahlua).....	\$10.00
Bailey's Coffee (with Bailey's Irish Cream).....	\$10.00

Thank you for dining with us

highlighted menu items indicate the chef's most recommended dishes.
Please ask our team if you have any specific dietary requirements