

BREAKFAST

Available from 11.00am till 5.00pm daily.

The Full English

two eggs as you like them, prime bacon, pork sausage, hash brown, black pudding, mushrooms, grilled tomato & a side of hot toast **\$20**

Eggs Benedict (v)

two soft poached eggs on a toasted english muffin with citrus hollandaise **\$15**

(add prime bacon \$3 OR add black pudding \$4 OR add hot smoked salmon \$6)

French Toast (v)

classic cinnamon style french baguette served with grilled banana & maple syrup **\$15**

(add prime bacon \$3)

The Fox's Breakfast Bacon Butty

a toasted bun generously filled with prime bacon, fried egg tomato & cheddar cheese, served with a side of hash browns **\$15**

SHARE PLATES & PLATTERS

The European

a selection of cured cold cuts including pastrami, spiced pork & chorizo, marinated artichokes select european style cheeses, olives, breads & dipping sauces *(vegetarian option available)*

for 2: \$28 | for 4: \$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

for 2: \$29 | for 4: \$48.50

The Fox's Favourites

a selection of crispy chicken tenders, prawn filo, jalapeno bites, marinated chicken wings, mini samosas spring rolls, pork wontons, crisp vegetable batons & a selection of dipping sauces

for 2: \$24.50 | for 4: \$42

The Pudding Platter

a tasting plate from our dessert menu including chocolate trilogy, baked cheesecake chocolate & banana spring rolls & sticky toffee pudding

all accompanied by berry compote, sweet sauces & vanilla bean ice cream

for up to 4 to share: \$36



LIGHT MEALS

Soup of the Day

today's fresh hot soup selection served with chunky bread **\$9.50**

French Onion Soup

a terrine of classic french onion soup baked under a hot gruyere crouton **\$10**

Breads & Dips (v)

fresh gourmet breads served with a selection of spreads & dips **\$10.50**

Garlic Bread (v)

grilled french bread smothered with garlic & parsley butter **\$9.50**
(add cheese \$2)

Calamari

crispy salt & pepper squid served with a zesty citrus aioli
& fresh lemon wedge **\$12.50**

Hot Grilled Panini

(served with a side of shoestring fries)

generously filled with chicken, cranberry & brie **\$15**

OR

tomato, roast capsicum, mozzarella & basil pesto **\$15 (v)**

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

a 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 OR add hot smoked salmon \$6)
(vegetarian option available)

MAIN FARE

Steak & Guinness Pie

prime beef & vegetables in a rich guinness gravy topped with crisp puff pastry
& served with traditional irish style soda bread **\$22**

Beer Battered Fish & Chips

market fresh fish in a crisp macs gold beer batter served with chunky chips
english style mushy peas, garden salad, fresh lemon wedge & tartare sauce **\$22**

Chicken Pot Pie

chicken, mushroom, carrot, onion, celery & green peas in a rich, cream sauce
topped with crisp puff pastry & served with a garden salad **\$22**

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 **\$22**

The Ferret

a whole butterfly chicken breast char grilled & served on a toasted bun with prime bacon
cheddar cheese, lettuce, tomato & smoked paprika aioli, served with chunky chips **\$22**

Pan Seared Salmon Fillet

a fresh, local salmon fillet pan seared & served with crushed potatoes, fresh green beans
& a zesty citrus hollandaise **\$25**

Curry of the Day

authentic, house made curry served with basmati rice & poppadom **\$18.50**

Hunter Chicken

a herb rubbed supreme chicken breast in a rich chasseur sauce
served with roast potatoes & fresh green beans **\$25**

Braised Lamb Shanks

canterbury lamb shanks in a rich braising sauce served on buttered mash
1 shank: \$18 | 2 shanks: \$26



MAIN FARE

Beef Fillet

200gm prime beef fillet char grilled to your liking & served on buttered mash with portobello mushroom, onion jam & finished with a rich red wine jus **\$34**

Beef Sirloin

280gm prime beef sirloin char grilled to your liking & served with hand cut chunky chips a garden salad & green peppercorn gravy **\$29**

(go surf & turf & add char grilled prawn skewers for \$5 ea.)

PASTA

Spaghetti & Meatballs

traditional italian style meatballs in an arrabiata sauce served on spaghetti with fresh shaved parmesan **\$22**

Penne ala Vodka

penne pasta in a vodka cream sauce with fresh smoked salmon & baby green peas finished with fresh shaved parmesan **\$22**

Spinach & Ricotta Cannelloni (v)

fresh rolled pasta sheets filled with spinach & ricotta cheese in a rich béchamel topped with napoli style sauce & mozzarella served with garlic bread on the side **\$22**

SIDE DISHES

hand cut chunky agria chips.....	\$5
beer battered chunky chips.....	\$5
seasoned wedges.....	\$5
buttered mashed potato.....	\$5
roast potatoes.....	\$5
steamed seasonal vegetables.....	\$5
fresh garden salad.....	\$5
caesar salad on the side.....	\$5
char grilled prawn skewer.....	\$5

ALL DAY STONEGRILL

Fox & Ferret is proud to introduce you to a taste experience like no other!

Stonegrill is a unique dining experience that allows your meal to be presented on a heated stone, cooking at your table.

Cooked by you, without any oils or fats, nutrients & natural juices are seared in at a high temperature providing you with a delicious & healthy addition to our all day menu

LIGHT MEALS

Stonegrill Skewer Combination
your choice of 3 from the following:
 beef, chicken, prawn, lamb kofta or
 seasonal vegetable selection – served with
 a tossed green salad & aioli **\$17.50**
(OR choose 5 for \$25)

Light Steak
 a 200gm cut of prime sirloin steak
 served with a tossed salad & red wine jus **\$21**

Surf & Turf
 where the land meets the sea... tiger prawns
 scallops & a 100gm cut of prime sirloin steak
 served with a tossed green salad
 & garlic aioli **\$23**

Tiger Prawns & Scallops
 six tiger prawns & three fresh scallops
 served with a tossed green salad &
 a chilli soy dipping sauce **\$20**

Stonegrill Tasting Plate
 a selection of chicken skewers, prime sirloin steak
 tiger prawns & scallops served with a tossed
 green salad & a selection of sauces - perfect for 2 to share...**\$30**

EXTRAS

prawns (4)	\$5
scallops (3)	\$5
beer battered chips.....	\$5
roast potatoes.....	\$5
steamed seasonal vegetables.....	\$5
garlic butter.....	\$2

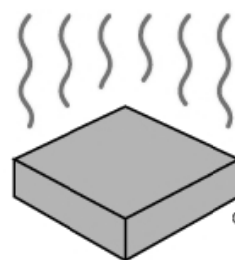
MAIN FARE

Canterbury Beef Fillet
 200gm of prime beef fillet served
 with chunky chips, a tossed green salad
 & a red wine jus **\$32**

Wakanui Blue Rump
 a huge 300gm grain fed tender rump cut
 served with chunky chips, a tossed green salad
 & green peppercorn gravy **\$29**

Canterbury Pork Loin
 200gm prime pork loin served with steamed
 seasonal vegetables, roast potatoes
 & red wine jus **\$24**

Chicken Breast
 a tender whole chicken breast served with
 chunky chips, a tossed green salad
 & tarragon jus **\$23**



STONEGRILL®

PUDDING

Sticky Toffee Pudding

rich, warm sponge pudding lavished with toffee sauce
& served with vanilla bean ice cream **\$9.90**

Guinness & Chocolate Mousse

a decadent, light chocolate mousse laced with guinness stout
& served with fresh whipped cream **\$9.90**

Baked Cheesecake

baked new york style cheesecake served with a wild berry compote
& fresh whipped cream **\$9.90**

Chocolate & Banana Spring Rolls

crispy spring rolls filled with milk chocolate & banana
served hot with vanilla bean ice cream **\$9.90**

Chocolate Trilogy

individual layers of milk, dark & white chocolate mousse on a rich
chocolate cake base with fresh whipped cream & crisp wafer straws **\$9.90**

Cheese Board Selection

a selection of hard & soft cheeses served with crisp apple
& crackers – perfect for 2 to share **\$15**

AFTER DINNER

Coffee

flat white..... \$4	mochaccino..... \$4
long black..... \$4	espresso..... \$4
cappuccino..... \$4	macchiato..... \$4
latte..... \$4	decaffeinated..... \$4

Tea

english breakfast..... \$4	camomile..... \$4
earl grey..... \$4	ginger..... \$4
peppermint..... \$4	blackcurrant..... \$4
green..... \$4	vanilla..... \$4

Speciality Coffee

irish coffee (<i>with Jamesons Irish Whiskey</i>).....	\$10
highland coffee (<i>with Glenfiddich Single Malt Whisky</i>).....	\$10
calyspo coffee (<i>with Tia Maria</i>).....	\$10
bailey's coffee (<i>with Bailey's Irish Cream</i>).....	\$10

