

Entrée

Brick Tin

10.0

Locally made mini loaf served with our own garlic butter.

Seafood Chowder

17.5

Not your average chowder that's for sure. Full of locally sourced seafood - rich and creamy. Served with toasted buttered sourdough.

Soup of the day

14.0

We endeavour to use the freshest local ingredients to bring you a great tasting soup. Served with toasted sourdough.

Sticky Asian Pork Ribs

You know those foods you could just eat forever? Unbelievably delicious and bursting with salty-sweet flavour! These juicy ribs will keep you coming back for more! Baby ribs oven baked topped with sesame seeds.

Entrée **\$16.0**

Main **\$28.0** *Served with chips and salad.*

Buffalo Wings

15.0

Whole chicken wings tossed in our own special spice mix served with a spicy dipping sauce.

Chilli Garlic Prawns

19.5

Plump prawn cutlets served in a chilli garlic broth with saffron infused jasmine rice.

Mexican Dip Platter

16.0

Fried tortillas seasoned with our special spices. Served with guacamole, fresh salsa and a black bean dip. For 2

Vegetarian Samosa's

15.0

A classic Indian dish of potato and vegetables. Served in a homemade Indian pastry, served with dipping sauce.

International Mains

Mexican Tacos

24.0

3 soft shell tacos served with lettuce, tomato, red onion, cheese, fresh salsa and sour cream.

With your choice; Spicy Fish

Chilli Beef 'n' Bean

Cajun Chicken

Pulled Pork

Vegetarian

Mexican Burrito's

26.0

12" floured tortilla filled with lettuce, tomato, avocado, red onion and salsa.

With your choice; Spicy Fish

Chilli Beef 'n' Bean

Cajun Chicken

Pulled Pork

Vegetarian

Topped with fresh salsa and cheese, grilled and served with spicy ¼ cut potato chips.

Butter Chicken

26.0

Everyone's favourite curry. Our version, spicy but mild served with rice and poppadoms.

Lamb Madras

28.0

Southlands best lamb, slow cooked to infuse our special Indian spice mix with a medium to hot bite. Served with rice and naan bread. *Gluten Free on request.*

Mains

Market Pan-fried Fish

P.O.A

We source the freshest of locally caught fish and bring it to you. The best possible way to enhance its flavours.

Blue Cod

32.0

Beer battered blue cod which is light and crisp. Served with beer battered chips, our house made tartare sauce and a fresh seasonal green salad.

Chicken Coq au Vin

28.0

A classic French dish of Maryland chicken in a rich red wine, peppers, onion and mushroom sauce. Served with chunky homemade bread. *Gluten Free on request.*

New Orleans-Style Fried Chicken

28.0

Tender cuts of chicken coated in our Cajun fried chicken mix. Served with a potato and cauliflower bake, seasonal salad and home-style gravy.

Chicken 'n' Cranberry

34.0

Oven roasted chicken breast wrapped in bacon. Served under a rich cranberry cream sauce on herb mash, accompanied by a fresh seasonal green salad.

250g Prime Aged Ribeye

37.0

Cooked to your liking, served with ¼ cut chips, a fresh garden salad and your choice of either mushroom sauce, garlic butter or mexicano sauce. *Gluten Free on request.*

Why not add 4 Prawns for \$4.00 and make it a Surf & Turf.

Mains

Thai Beef Salad **26.0**

Seasonal greens and salad mix tossed with Asian style marinated beef with a sesame seed dressing.

Venison Parmigiana **34.0**

Crumbed venison tenderloin topped with our own Napoli tomato sauce, sliced ham and grilled gruyere cheese served with ¼ cut chips and seasonal salad.

Lamb Duo **41.0**

Southland lamb shank and lamb rump come together to make this a supreme dish. Braised in a rich merlot and rosemary jus with onions, carrots and leeks served with potato herb mash.

Sticky Asian Pork Belly **32.0**

Slow cooked pork belly in a classic Asian sticky sauce served with crispy crackling and seasonal vegetables. *Contains nuts.*

Vegetable Gnocchi **25.0**

Seasonal vegetables in a rich red wine and tomato sauce. Served with ciabatta. *Gluten Free on request.*

Sides

Chips	9.0	Garlic Butter	3.5
Seasonal Vegetables	6.0	Mexicano Sauce	3.5
Seasonal Salad	5.5	Mushroom Sauce	3.5
Naan Bread	4.0	Aioli	2.5
Ciabatta Bread	3.5		

Desserts

Potted Vanilla Cheesecake ☒ **14.5**

Berry sorbet, berry textures, vanilla crumb, micro basil.

Baked Callebaut Chocolate Tart ☒ **14.5**

Short crust case filled with a delicate chocolate filling, served with soft cream, chocolate soil.

Chocolate Fondant **14.5**

Biscuit crumb, vanilla bean, ice cream, cream anglaise.

Vanilla Bean Crème Brulee ☒ **14.5**

Served with cumin Shortbread & chantilly cream.

Berry & Nougat Ambrosia **13.5**

Mixed berry and nut nougat, meringue, yoghurt and cream served with marshmallow and plum ice cream.

Sticky Date Pudding **14.5**

An oldie but a goodie. Light date pudding topped with caramel glaze, served with a creamy caramel sauce & vanilla bean ice cream.

Ice-Cream Sundae **9.0**

Your choice of either, Chocolate, Caramel or Berry.