

# Bar Menu

Available from open until late

## To Start

**Freshly Baked Cob Loaf** with matapiro smooth olive oil, local olives, house made dukkah and garlic butter \$10.00

**Garlic Pizza Bread** fresh roasted garlic with parmesan and mozzarella \$9.00

## Small Plates

**Chefs Soup** \$12.50

**Seafood Veloute** \$14.00

**Beef Salad**, whipped goats cheese, marinated mushrooms, olive tapenade, fresh salad greens \$17.50

**Chicken Caesar Salad** with crisp bacon, cos lettuce, garlic crouts, tossed in anchovy mayo topped with poached egg \$18.00

**Crispy Chicken Lollipops** with buttermilk crumbs, petite garden salad and roast capsicum aioli \$14.90

**Seasoned Calamari Steak** with mango and lemongrass puree and fresh tomato salsa \$16.00

**Scallops** served on potato rosti and topped with hollandaise \$16.00

## Large Plates

**Beer Battered Fish and Chips** with salad greens and sauces \$24.90

**Fresh Day-boat Fish** lemon, fennel potato, baby carrots, roast garlic and pernod cream \$26.50

**The Burger** house made pure beef pattie with bacon, roast tomato, onion rings, beetroot chutney with golden fries \$22.50

**Fettuccini Marinara** fresh local seafood in a rich tomato sauce with house made fettuccini \$23.00

**Grilled Rib Eye**, Battered onion rings, potato rosti, béarnaise, green salad \$27.00

**ChickenCarbanora** Chicken breast, bacon, mushroom, spinach in a basil cream with house made penne pasta \$21.00

**Grilled Lamb Rump** with pumpkin and cumin puree, buttered greens, pinot jus \$26.50

## Steamed Mussels: all 19.00

Laksa with coconut cream

Garlic, onion, white wine and cream

Ginger, lime and coriander dressing

## Pizza all \$21.50

**Meat Lovers** with salami, bacon, minced beef, spicy sausage, tomato

**Thai Chicken** with red curry Laksa paste, roast capsicum, sautéed onion, fresh coriander topped with cheese

**Vegetarian** with fresh tomato, basil, sautéed onion, oregano and feta cheese

**Gluten free bases** \$4.00

## Group platters

**Gintrap Platters** our famous platter with the ultimate selection of sud soakers \$30.00

**Mariner Platter** crumbed fish, Steamed mussels, clevedon oysters, sashimi and prawn twisters, with fries and dipping sauces \$35.00

**Antipasto Plate** assorted pickles, chutneys, cheeses, meats, house made flat breads and toasted mini baguette \$35.00

**Cheese Board**, assorted New Zealand cheeses, fresh fruits roasted nuts toasted mini baguette and house made flat breads \$30.00

## Snacks

**Golden Fries**, tomato sauce and aioli \$6.50

**Spicy Wedges**, topped with sour cream and tomato salsa \$8.50

**Famous Crazy Fries**, potato, pumpkin kumara, and topped with broccoli balls \$13.00

**Spiced Chicken Nibbles** with fries aioli and sweet chilli sauce \$14.90

**Fish Sticks** and fries with tartare

sauce and tomato \$14.90

**Broccoli Balls** \$2.00

## Little peoples Menu

(12 years and under)

**Lasagne**, home made with garden salad

**Chicken Tenders**, fries and garden salad or vegetables and potato

**Mini Steak**, fries and garden salad or vegetables and potato

**Fish Sticks**, fries and garden salad or vegetables and potato

All \$10.50

## Dessert

**Lemon Curd Tart** with passion fruit mascarpone, Rush Munroe vanilla bean ice cream \$12.50

**Sable Breton** with strawberry glee, vanilla cream, raspberry and rosemary foam and a berry sorbet \$12.50

**Poached Pear** with saffron verjuice drizzle vanilla soil and feijoa ice cream \$13.00

**Marbled Chocolate Marquis** with chocolate tuille, chocolate paint and peanut butter ice cream \$13.50

Our Chef's are able to adjust your meal for dietary requirements. Other adjustments to the menu may incur a charge.

## Little People's Dessert Menu (12 years and under)

**Ice Cream sundae**, chocolate or strawberry

**Banana Split**, fresh cream, grated chocolate, butter scotch sauce

**Fruit Salad**, Ice cream

All \$6.50

## Keep the kids entertained with a smarty bag \$4.00 each

Ask your wait staff

## Coffee

Cappuccino cup/bowl cinn/choc \$4.00/5.00

Flat white cup/bowl \$4.00/5.00

Moccacino glass/bowl \$4.00/5.00

Latte glass/bowl \$4.00/5.00

Americano \$3.50

Long Black \$3.50

Short Black \$3.50

Macciato \$3.50

Hot chocolate glass/bowl \$4.00/5.00

Fluffy \$1.50

Iced chocolate \$7.00

Iced coffee \$7.00

Chai latte glass/bowl \$5.00/6.00

**Assortments of tea's** Please ask your wait staff which teas are available Tea for one \$3.50

for two \$4.50

**Liqueur** *Please ask your wait staff which liqueurs are available*

Your choice of liqueur served with fresh coffee and cream \$12.50

**PORTS**

Taylor's Fine Ruby/Tawny \$8.00/55.00

Sandman's 10 year old \$9.00 / 65.00