

Available from 5pm

Salads & Soup

Salmon Salad <i>GFA</i>	25
Hot smoked salmon with quinoa, honey roast vegetables, beetroot, salad leaves, toasted walnuts and a citrus vinaigrette	
Lamb Salad <i>GFA</i>	25
12 hour lamb shoulder with olives, tomato, cucumber and feta mixed with mint yoghurt dressing on a toasted flat bread	
Chicken Caesar Salad	25
Cos lettuce with parmesan, bacon, croutons, soft boiled egg, poached chicken and classic dressing	
Seafood Chowder	
Classic creamy chowder filled with fresh salmon, prawns, fish and mussels served with garlic bread	Entrée 17
Main serving has the addition of green lipped mussels in the shell and tempura prawns	Main 23
Sumo Bowl	25
Mixed leaves with cherry tomatoes, cucumber, soy beans, carrot, mixed seeds, corn and chopped egg, served with your choice of poached chicken or 1/2 avocado	

Mains

Pork Belly <i>GF</i>	36
Roasted pork belly with crushed gourmet potatoes, olive oil, caramelized apple, fennel and radish salad with apple cider glaze	
Akaroa Salmon <i>GF</i>	35
Crispy skin salmon with salad of new season potatoes, green beans, tomatoes, kalamata olives, boiled egg and rocket pesto	
Lamb <i>GF</i>	37
Lamb rump sliced onto a spring onion mash with new season asparagus and a warm mint, pea and broad bean salsa	
Chicken Breast	34
Roast chicken breast stuffed with a herb and lemon cream cheese, with grilled vegetables on apricot and mint couscous and tomato and capsicum jam	
Vegetarian <i>GF</i>	28
New season grilled vegetables with pea salsa, fennel and radish salad and spiced chic peas	



Escape the race.