

Available from 5pm

## Salads & Soup

<b>Salmon Salad</b> <i>GF</i>	25
Hot smoked salmon with quinoa, honey roast vegetables, beetroot, salad leaves, toasted walnuts and a citrus vinaigrette	
<b>Thai Beef Salad</b> <i>GF</i>	25
Seared beef, capsicum, cucumber, tomato, vermicelli noodles, crispy shallots and peanuts with a fresh lime dressing with salad greens and herbs	
<b>Chicken Caesar Salad</b>	25
Cos lettuce with parmesan, bacon, croutons, soft boiled egg, poached chicken and classic dressing	
<b>Seafood Chowder</b>	
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

## Mains

<b>Pork Belly</b> <i>GF</i>	35
Roasted pork belly with spring onion mashed potato, roasted carrot purée, sautéed broccolini and a garlic sage jus	
<b>Akaroa Salmon</b> <i>GF</i>	36
Crispy skin salmon with poached fennel risotto, lemon foam, parmesan wafer, rocket and crisp beetroot salad	
<b>Chicken Breast</b> <i>GF</i>	35
Roast chicken breast on a Mediterranean vegetable ragout, parsley and chive potato purée and truffle oil	
<b>Venison</b> <i>GF</i>	38
Roast venison rump with a braised venison and wild mushroom ragout, kumara rosti, roast carrots and glazed shallots	
<b>Vegetarian</b> <i>GF</i>	29
Pearl barley pilaf with blistered cherry tomatoes, spinach, baby carrots and grill haloumi	



*Escape the race.*