

Dinner Menu

Share to start or entree

Homemade bread with olive oil, tapenade and dukkah (v+) 9

Garlic and cheese bread (v) 9

Spiced nuts and olives 9

Entrée

Chef's soup 11

Prawns and chorizo on a crisp salad, served with spiced tomato aioli 15

Green salad with seasonal vegetables and dressing and croutons (v+) 11

Main

Lumberjack Burger, pulled beef, pickled cabbage, Jacks BBQ sauce, aged cheddar, roasted onions and fries 22

Blue Cod battered or pan fried with fries, salad and tartare sauce 27

Cured Salmon pan fried with seasonal green vegetables, almond lemon butter and coconut kumara puree (gf) 37

220g Beef Ribeye steak (gf) 38

With gravy/mushroom sauce/green pepper sauce or garlic butter

Green salad or steamed vegetables

Fries or potato gratin

Corn fritters with seasonal vegetables and salad served with a tomato capsicum chutney (v+, gf) 22

Add crumbed chicken breast 30

Sides

Fries (gf, v+) 8

Steamed vegetables (gf) 8

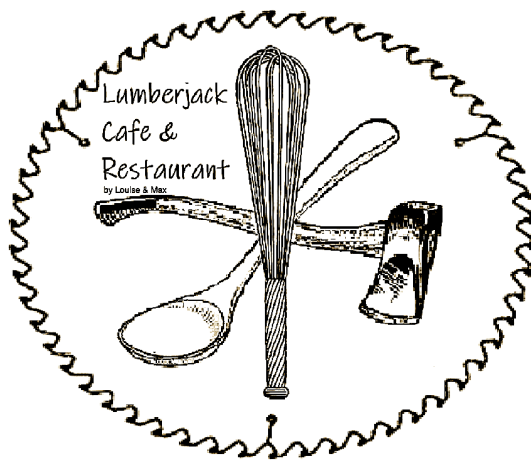
Salad (gf, v+) 8

(v+) Vegan

(v) Vegetarian

(gf) Gluten free

Please let us know if you have any severe food allergies.



Little Dessert's

Dark chocolate mousse with hazelnut praline (gf,v) 9

Classic crème brûlée (gf,v) 9

Yoghurt vanilla panna cotta with raspberry-strawberry coulis
and biscuit crumble 9

Ice cream Sundae served with the option of chocolate, raspberry-
strawberry or hot boysenberry sauce 9

Cheese platter

Served with dried and fresh fruit, chutney and crackers 23

Stirling Vintage Cheddar, Blue Kahurangi Creamy, Aorangi Brie
Traditional