

CORTADO

CAFE - BAR - RESTAURANT

BITES TO SHARE

CALAMARI

\$14.50

SALT & PEPPER CALAMARI WITH CITRUS & SWEET CHILLI DIPPING SAUCE.

BUTTERMILK CHICKEN

\$14.50

CRISPY SOUTH AMERICAN SEASONED CHICKEN BITES WITH A MANGO CHUTNEY.

CHEESY GRILLED CAULIFLOWER

\$14.50

GRILLED CAULIFLOWER AND CHEESE TOPPED WITH BREAD CRUMBS - A FEEL GOOD FAVORITE JUST LIKE NANA USED TO MAKE.

ADD BACON \$2.00

CHEESY LOADED WEDGES

\$14.50

WEDGES SEASONED WITH PAPRIKA SALT, TOPPED WITH MELTED CHEESE & BACON, WITH A DOLLOP OF SOUR CREAM & SWEET CHILLI SAUCE.

CHEESY JALAPEÑO FONDUE

\$15.00

CHILLI CON QUESAO, SERVED WITH WARM CORN CHIPS

LAMB SKEWERS

\$15.00

MINI GRILLED LAMB SKEWERS DRIZZLED WITH OUR HOUSE MADE MINT YOGHURT SAUCE.

BRUSCHETTA

\$15.00

TOMATO SALSA & SOFT CHEESE, TOPPED WITH BALSAMIC GLAZE.

CORIANDER, LIME & CASHEW PRAWNS

\$16.00

GRILLED PRAWN CUTLETS SERVED WITH OUR DELICIOUSLY REFRESHING HOUSE MADE SLAW.

JALAPEÑO POPPERS

\$15.00

HOT AND SPICY CHEESY FRIED JALAPEÑO POPPERS.

SOUP CREATION

\$16.00

ASK OUR FRIENDLY STAFF FOR TODAY'S CREATION, WITH TOASTED BREAD.

BEEF YORKSHIRE PUDDINGS

\$15.00

YORKSHIRE PUDDINGS FILLED WITH TENDER MARINATED BEEF, GRAVY, CARAMELIZED ONION JAM DRIZZLED WITH BÉARNAISE SAUCE

MINI QUESDILLAS

\$15.00

GRILLED CAJUN SPICED CHICKEN AND CHEESE QUESADILLAS, FINISHED WITH SALSA AND SOUR CREAM

GARLICKY MUSSELS

\$16.00

STEAMED MUSSELS IN A GARLIC SAUVIGNON BLANC BROTH AND TOASTED BREAD.

SALMON GRAVLAX

\$16.00

HOUSE CURED SALMON, SERVED WITH CROSTINI AND LEMON SAUCE.

GLAZED SCALLOPS

\$16.00

SAUTÉED GLAZED SCALLOPS ON A BED OF CUCUMBER AND PINEAPPLE SALSA.

SEAFOOD LOVER'S PLATTER

\$72.00 OR \$125.00

A FRESH SELECTION OF FISH, SCALLOPS WITH LEMON BUTTER, MARLBOROUGH SALMON, POPCORN CLAMS, GRILLED PARMESAN MUSSELS IN THE HALF SHELL, CALAMARI, PRAWN CUTLETS AND SEAFOOD CHOWDER. SERVED WITH BREADS AND SALAD.

SANDWICHES & BURGERS

VEGGIE BURRITO

\$18.50

GRILLED MIXED VEGETABLES, SPICED BEANS & CHEESE. SERVED WITH GUACAMOLE & SOUR CREAM.

GRILLED CHICKEN SANDWICH

\$24.50

SUCCULENT CHICKEN BREAST NESTLED BETWEEN TWO WARM SLICES OF CHEESY SOURDOUGH BREAD, WITH SPINACH, SLICED TOMATO AND BASIL PESTO SAUCE. SERVED WITH GOLDEN FRIES.

PULLED PORK BURGER

\$25.50

SLOW COOKED BBQ PULLED PORK, SERVED ON A WARM BUN WITH HERB SLAW, PICKED GINGER AND CHEESE. ALONGSIDE GOLDEN FRIES.

CRISPY BUTTERMILK CHICKEN BURGER

\$25.50

MARINATED SUCCULENT BUTTERMILK CHICKEN SERVED WITH BACON, HERB SLAW AND PICKLES IN A WARM TOASTED BUN WITH CHIPOTLE AND A SIDE OF FRIES

MAIN

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| PORK NACHOS | \$20.00 |
| BBQ PULLED PORK, SPICED BEAN NACHOS TOPPED WITH CHEESE, HOUSE MADE SALSA, GUACAMOLE AND SOUR CREAM. | |
| FISH & CHIPS 🐟 | \$28.00 |
| HERB BEER BATTERED GURNARD FISH WITH GOLDEN FRIES, SERVED WITH A FRESH CITRUS GARDEN SALAD & AIOLI. | |
| SEAFOOD CHOWDER 🍤 🐟 | \$28.50 |
| OUR FAMOUS CHOWDER PACKED WITH SALMON, CLAMS, MUSSELS, SHRIMP AND WHITE FISH. SERVED WITH GRILLED SOURDOUGH BREAD. | |
| RIBEYE STEAK | \$32.50 |
| GRILLED TO YOUR LIKING, SERVED ON A BED OF DUCK FAT ROASTED POTATOES WITH GRILLED FRESH GREENS. FINISHED WITH HOUSE PEPPERCORN OR BÉARNAISE SAUCE. | |
| LOCAL FISH CATCH | \$POA |
| TODAY'S PAN FIRED FISH SERVED ON A BED OF CREAMY LEMON, PEA AND SAFFRON RISOTTO. | |

PIZZAS

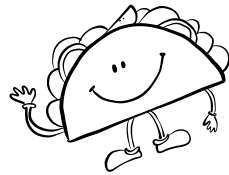
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| SIMPLY CHEESE | \$10.00 \$14.00 |
| DOUBLE CHEESE AND GARLIC PIZZA BREAD. | |
| MARGHERITA | \$18.00 \$22.00 |
| HOUSE TOMATO SAUCE, BUFFALO MOZZARELLA, SLICED TOMATO, BASIL PESTO & FRESH BASIL LEAVES | |
| HAWAIIAN | \$18.00 \$22.00 |
| HOUSE TOMATO SAUCE, BACON, PINEAPPLE, RED ONION & MOZZARELLA. | |
| PEPPERONI | \$18.00 \$22.00 |
| HOUSE TOMATO SAUCE, MOZZARELLA & SLICED PEPPERONI. | |
| CHICKEN, CRANBERRY & BRIE | \$19.00 \$25.50 |
| HOUSE TOMATO SAUCE, SHREDDED CHICKEN, RED ONION, SPINACH, BRIE, MOZZARELLA & CRANBERRY SAUCE. | |
| BBQ PULLED PORK | \$19.00 \$25.50 |
| HOUSE TOMATO SAUCE, BBQ PULLED PORK, RED ONION, CREAM CHEESE, MOZZARELLA & SWEET CHILLI SAUCE. | |
| CARNIVORE | \$19.00 \$25.50 |
| HOUSE TOMATO SAUCE, BACON, CHICKEN, PEPPERONI & CHORIZO. WITH MOZZARELLA CHEESE AND A BBQ SAUCE SWIRL. | |
| BROCCOLI AND SPICED CHORIZO | \$19.00 \$25.50 |
| BROCCOLI, BUFFALO MOZZARELLA CHEESE, HOUSE TOMATO SAUCE, CHORIZO AND SEA SALT. FINISHED WITH A BLUE CHEESE SAUCE DRIZZLE. | |
| VEGE MAMMA 🌱 | \$19.00 \$25.50 |
| HOUSE TOMATO SAUCE, MUSHROOMS, RED ONION, CAPSICUMS, OLIVES, MOZZARELLA, SPINACH, BASIL PESTO & FETA. | |
| VEGAN CHEESE +\$3.00 | |
| SALMON LOVERS 🐟 | \$19.50 \$26.00 |
| HOUSE TOMATO SAUCE, SMOKED SALMON, CREAM CHEESE, RED ONION, MOZZARELLA & CAPERS. | |
| MARLBOROUGH SEAFOOD SELECTION | \$20.00 \$26.50 |
| HOUSE TOMATO SAUCE, MOZZARELLA, RED ONION, PRAWNS, SHRIMP, WHITE FISH, SALMON, CALAMARI. | |
| GLUTEN FREE BASES | +\$3.00 |
| HALF & HALF WELCOME FOR LARGE PIZZAS | \$28.00 |



KIDS MEALS

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| MINI FISH & CHIPS CRISPY FISH BITES WITH FRIES & TOMATO SAUCE. | \$12.50 |
| JUNIOR PIZZA CHEESE & BACON PIZZA. | \$12.50 |
| CRISPY CHICKEN CHICKEN TENDERS WITH FRIES AND TOMATO SAUCE. | \$12.50 |
| KIDS QUESADILLA CHICKEN AND CHEESE QUESADILLA. | \$12.50 |
| KIDS MEAL & SUNDAE COMBO CHOOSE AND MEAL & SUNDAE FLAVOR | \$15.50 |



EXTRAS

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| GARLIC AIOLI | \$1.00 |
| GRAVY HOUSE MADE GRAVY - THE PERFECT MATCH FOR GOLDEN FRIES. | \$2.00 |
| GOLDEN FRIES | \$9.00 |
| SERVED WITH GARLIC AIOLI & TOMATO SAUCE. | |
| HOUSE SALAD | \$10.00 |
| FRESH GARDEN SALAD WITH MANDARIN SEGMENTS & HOUSE DRESSING. | |
| WEDGES | \$10.00 |
| SERVED WITH SOUR CREAM & SWEET CHILLI SAUCE. | |
| CHEESY GARLIC BREAD | \$10.00 |
| GRILLED GARLIC, HERB & CHEESE BREAD SLICES. | |

DESSERTS

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| SMALL BITE WARM CHOCOLATE BROWNIE WITH VANILLA ICE CREAM | \$10.00 | HOUSE CRUMBLE WARM APPLE AND RHUBARB CRUMBLE WITH VANILLA ICE CREAM. | \$14.50 |
| VANILLA ICE CREAM SUNDAE - CHOCOLATE GANACHE - BERRY COMPOTE - SALTED CARAMEL ADD BAILEYS IRISH CREAM +5.0 | \$12.00 | AFFOGATO VANILLA BEAN ICE CREAM, OUR SPECIALLY BLENDED COFFEE & ANY LIQUEUR SHOT. | \$14.00 |
| BAKED CHEESECAKE ASK FOR TODAY'S FLAVOUR | \$12.50 | CHOCOLATE LAVA CAKE WARM LAVA CAKE FINISHED WITH VANILLA ICE CREAM AND BERRY COMPOTE. (PLEASE ALLOW 10 MINUTE COOK TIME) | \$14.50 |
| BOOZY TIRAMISU - R18 HOUSE MADE TIRAMISU, WITH KAHLUA SOAKED LADY FINGERS AND COFFEE MASCARPONE. | \$12.50 | CHEESE SELECTION HOUSE CHEESES WITH CRACKERS, SERVED WITH FRUIT CHUTNEY. \$5.00 ADD GLS PORT | \$16.00 |