

STARTER

Bread Rolls & Butter	\$8	Mushroom Pasta	\$18
		Fettucine and Mushrooms with Madeira Cream, topped with Rocket, Feta and Walnuts	
Garlic & Herb Bread	\$8	<i>Add Bacon</i>	\$6
Chicken Salad	\$21	Grilled Prawn Salad	\$22
Smoked Chicken with Mozzarella, Cherry Tomatoes, Basil, Olives and Almonds with a Balsamic Dressing		Grilled Prawns with Cucumber, Apple, Red Onion and Potato Crisps, Served with a Ginger, Lime and Coriander Dressing	

MAIN COURSE

Fresh Baked Fish	\$40	Grilled Sirloin Steak	\$40
Baked with a Tomato Basil Butter Sauce, New Potatoes, Black Olives, Green Beans, Courgettes and Parmesan Cheese		Served with a Beetroot Horseradish Butter, Potato Crisps, and a Blue Cheese and Pickled Cucumber Salad, with an Onion Marmalade	
Dukkah Chicken Breast	\$36	Smashed Falafel Burger ^V	\$26
Comes with a Carrot, Red Onion, Feta and Crispy Chickpea Salad, Couscous, Pomegranate Dressing and Garlic Hummus		Beetroot Salad, Tomato, Herbs, Garlic Hummus and Feta Yoghurt, served with Kūmara Fries and Smoky Tomato Relish	
Pork Fillet	\$36	<i>Add Chicken</i>	\$6
Crumbed Medallions with Curry Sauce, Apple, Walnut and Herb Slaw, Kūmara Fries, and Mango Mayo			

SIDES

Fries ^{GF}	\$7	Seasonal Vegetables ^{GF}	\$9
Garden Salad ^{GF}	\$9		

DESSERT

Chocolate Warm Mudcake	\$14	Lemon Crostata	\$14
Served with Raspberry White Chocolate Ice Cream		Italian Lemon Tart with Fresh Fruit and Blackberry Gelato	
Vanilla Panna Cotta	\$14	Ice Cream	\$14
Served with Fresh Strawberries, Meringue, and Strawberry Swirl Ice Cream		Strawberry Swirl, Blackberry, Raspberry and White Chocolate Ice Cream with Coconut Wafers	

AVAILABLE 5:30PM - 8:30PM

LEVEL 1 RESTAURANT

Dishes can be adjusted for dietary requirements, please ask your server.

Room service fee of \$4.00 applies