



Starters

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| Soup of the day
<i>Check out the board for todays sensation</i> | 11 |
| Seafood Chowder
<i>A medley of fresh seafood in a creamy chowder served in our fresh baked sour dough boule. <i>nf</i></i> | 19.5 |
| Garlic Bread for 2
<i>Freshly baked every day with lashings of garlic butter <i>v. nf</i></i> | 11 |
| Share Platter
<i>A large platter suitable for more than 2 people with fresh baked bread, award winning Puhoi cheese, sliced meat, pickles, pesto and our own tapenade</i> | 51 |
| Deep Fried Brie
<i>Puhoi award winning brie wrapped in golden breadcrumbs served on a bed of salad greens with mango and peach chutney <i>v. nf</i></i> | 17.5 |
| Chicken Tikka Skewers
<i>3 chicken, onion and pepper skewers served with orange jus <i>gf. nf</i></i> | 17.5 |
| Falafel Skewers
<i>3 falafel, cucumber and tomato skewers with tomato salsa and tzatziki sauce <i>v. ve. nf</i></i> | 17.5 |
| Green Lip Mussels
<i>Steamed mussels served in onion garlic and white wine reduction with fresh baked focaccia bread <i>nf</i></i> | 20.5 |

Please be sure to notify us of any dietary requirements





Salads

Tandoori chicken and mango salad

19.5

*Chicken thigh marinated with tandoori spices then pan fried and served on assorted lettuce greens, garnished with mango and sweet chilli dressing and finished with kumara crisps **df.** **nf***

Warm beef salad

19.5

*Thinly sliced warmed beef, feta, tomatoes, cucumber, sunflower seeds, kumara crisps and olives dressed with honey mustard dressing **gf.** **nf***

Roasted vegetable salad

19.5

*Honey roasted vegetables mixed with salad greens, olives, tomato and crispy kumara and onion. Served with honey mustard dressing **gf.** **v.** **ve***

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Mains

Pork knuckle

23

Knuckle slowly roasted in spiced apple juice, then baked crispy on the outside. Served on mashed potato with applekraut *gf. df. nf*

Blue Cod

28

Tempura battered or pan fried blue cod served with a fresh salad and your choice of fries, baked potato or mashed potato *gf. df. nf*

Reserve Ribeye

28

Aged 250gm ribeye from silver fern farms reserve range with great marbling and flavour. served with your choice of seasonal vegetables or fresh salad and fries, baked potato or mashed potato. your final choice should include one of our sumptuous compound butters. Garlic, smoked mushroom and bacon or pepper *gf. df. nf*

The Beast

45

500gm T bone steak served with your choice of seasonal vegetables or fresh salad and fries, baked potato or mashed potato. your final choice should include one of our sumptuous compound butters. Garlic, smoked mushroom and bacon or pepper *gf. df. nf*

Filo Parcels

20.5

Your choice of: slow roasted chicken breast stuffed with apricot, cream cheese and spinach, and wrapped in bacon *nf* or Garlic Prawn *nf* or Vegetarian *v*
All served with fresh salad and a baked potato

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Mains continued

Lamb Shanks

21/28

Slow cooked marinated lamb shank served on mashed potato. Double if you dare *nf*

Salmon Trilogy

35

New Zealand premium salmon from our local ice cold waters done 3 different styles. Smoked and grilled with a salmon and caper croquet along with fresh cut sashimi served on a fresh salad and potato rosti *gf. nf*

Smokey Braised Beef

23.5

Aged rump slow cooked and smoked for 12 hours served on a bed of Tomato chorizo and lentils with onion marmalade and red wine jus

Chilli Con Carne

21

Premium ground beef with our own herbs and spices to wake up your taste buds. served with fresh baked corn bread *gf. df. nf*

Smokey Barbecue Ribs

29.5

Pork ribs smoked and slow roasted overnight then served on a bed of mash potato and dripping in our spicy rib sauce *gf. df. nf*

65 & Dine Burger

18.5

Your choice of:

Ground beef angel bay patty *df. nf* or

Butterflied chicken thigh *df. nf* or

Vegetarian Pattie *df. v. nf*

Cooked to perfection and stacked in our fresh baked gourmet bun with beetroot, lettuce, tomato, caramelised onions and melted cheese served with crinkle cut chips

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Mains continued

Lasagne

18

Fresh baked lasagne in your choice of ground beef or vegetarian and served with a fresh salad *nf*

65 & Dine Hotpot

15.5

Your choice of hot pot

beef *nf* or

chicken *nf* or

smoked fish *nf* or

vegetarian *v nf*

All served with a baked potato (potato garnished with butter sour cream and chives)

Green Lip Mussels

35

Steamed mussels served in onion garlic and white wine reduction with fresh baked focaccia bread *nf*

Chefs Specials

Check out our specials board for daily specials

Pasta of the day

18.5

Curry of the day

18.5

Risotto of the day

18.5

Roast of the day

18.5

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Sides

<i>Steamed Vegetable</i> gf. df. v. ve. nf	6
<i>Side Salad</i>	6
<i>Mashed Potato and Gravy</i> gf. v. nf	6
<i>Baked Potato</i> gf. nf <i>with butter and sour cream</i>	6
<i>Onion rings</i> df. v. ve. nf	5
<i>Mushrooms</i> gf. df. v. ve. nf	5
<i>1 Egg</i> gf. df. v. nf	2.5
<i>2 Slices of Bacon</i> gf. df. nf	2.5
<i>Fried Onions</i> gf. df. v. ve. nf	3

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Kids Meals

Kids Combo

10

1 mini hot dog, 2 chicken nugget and 2 fish bites served with a small salad and fries *nf*

Lasagne

10

Fresh baked lasagne in your choice of ground beef or vegetarian and served with a fresh salad *nf*

Macaroni Cheese

10

Freshly made macaroni with cheesy sauce bacon and tomato *nf*

Pasta of the day

10

Fresh pasta served with daily sauce options, vegetarian options are available

Curry of the day

10

Fresh daily authentic curry served on a bed of savoury basmati rice
A vegan curry is always available

Roast of the Day

10

This changes daily, please see specials for todays choice, served with roast and steamed vegetables

Risotto of the day

10

Look to the specials board for our chefs daily risotto
A vegan risotto is always available

Ice Cream Sundae

8

Choose your topping flavour topped with cream and hundreds and thousands

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Desserts

Chocolate Trilogy

18

Death by chocolate with this sumptuous brownie rich chocolate mousse on fresh baked chocolate shortbread and a warm thick hot chocolate v. nf

Seasonal Fruit Crumble

15

Peach pear and berry with crunchy coconut crumble served with a scoop of ice cream and whipped cream v. nf

Apple Shortcake

15

Freshly made warm apple shortcake with cream and ice cream v. nf

Tiramisu cake

15

Coffee flavoured Italian dessert made fresh and fluffy v. nf

Sticky Date pudding

15

Home made winter warmer smothered in a rich and warm toffee sauce and served with vanilla ice cream v. nf

Ice Cream Sundae

12

Choose your topping flavour topped with cream and hundreds and thousands v. nf

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