DINNER

from the bakery

Herb & Garlic Bread Pesto sour cream	7	(v)
Warm German Rye Cream cheese & guacamole	8	(v)
Margarita Pizza Bread Cheese & tomato	8	(v)
Basil, Feta & Parmesan Pizza Bread	8	(v)

starters

Green Pea, Spinach & Vegetable Chowder Freshly baked homemade loaf	14	(v, lc)
Chicken & Vegetable Udon Noodle Soup Asian greens, kaffir lime, green curry & coconut broth	16	
New Zealand Green Lip Mussels Your choice of sauce, white wine & garlic, tomato & herb or Thai green curry sauce & freshly baked homemade loaf	16	(lc, lf, gfo)
Salmon Gravlax Beetroot, vodka & orange cured salmon w/ shrimp Waldolf & caramelised mandarin	21	(lc, lf, g)
Aloo Matar Spinach, potato & green pea curry w/ jasmine rice, roti paratha, poppadum & roast cumin cucumber riata	19	(v, lf)
Tiger Prawn & Scallop Fish Cakes Charred lemon, julienne vegetables, garlic aioli	22	(lc, lf)

salads

Warm Calamari Salad Green beans, roast artichoke, olive & sundried tomato vinaigrette	19	(lc, lf, g)
Cajun Chicken Salad Mesculan lettuce, avocado, sun dried tomato, red onion, cucumber, olive, feta & balsamic vinaigrette	22	(lc, lf, g)
Traditional Caesar Cos lettuce, crisp bacon, shredded Parmesan, pesto crouton, anchovies, Caesar dressing, fresh poached egg	18	(lc, lf, gfo)
Manuka smoked chicken	23	(lc, lf, gfo)
Sweet chilli, ginger & garlic prawns	24	(lc, lf, gfo)
Vegetarian Cherry tomato, avocado, red onion, egg	18	(v, lc, lf, gfo)

pizzas

	Small	16
	Large	24
Chicken Tikka Masala Red onion, capsicum, spinach, roast cumin, cucumber yoghurt & crisp poppadum		
Reef Rocker Prawn, mussel, calamari, spinach & tar tare sauce		
Vapor Flame Farm house smoked ham, Dutch salami, Spanish chorizo, red onion, jalapeno & chilli sour cream		
Spanish Mushroom Portobello & button mushroom, spinach, feta & saffron aioli		(v)
Hawaiian Classic Farm house smoked ham, mozzarella, pineapple, cherry tomato & feta		

(v) Vegetarian (g) Gluten free (lc) low carbs (lf) lactose free (gfo) Gluten free option available

Please advise of any special dietary requirements you may have

All prices include GST of 15%

VAPOR

DINNER

pasta

Spaghetti Marinara Prawns, mussels, calamari, salmon, market fish w/ sun dried tomato cream	29	
Manuka Smoked Chicken Fettuccine Canadian loin bacon & mushroom cabonara, basil pesto cream	26	
Tortelloni Cabanossi filled tortelloni w/ tomato herb sauce & shaved parmesan	26	
Pansotti Spinach & ricotta pansotti w/ blue cheese & walnut cream	27	(v)

burgers

Cajun Chicken Burger Grilled pineapple, bacon, brie, baby salad, tomato salsa, spicy wedges	22	
Beef Burger Mozzarella, smoked bacon, lettuce, tomato salsa, chunky chips	22	
Club Sandwich Smoked chicken, Canadian bacon, lettuce, tomato, brie, avocado, basil pesto, sour cream, chunky chips	24	

the grill

Your choice of option from the following selections (one choice from each section)

Straight From The Grill		With Your Choice of Sauce	And Your Choice Of Side
200g Scotch fillet	36	Brandy green peppercorn jus, or	Garden salad & chunky chips, or
250g Sirlion fillet	34	Jack Daniels mushroom jus, or	Creamy garlic mash & bok choy, or
200g Salmon fillet	33	Red wine jus, or	Crispy fried egg & chunky chips
200g Lamb rump	34	Ginger, soy & garlic cream, or	
200g Chicken breast	32	Orange & soy butter glaze, or	
200g Pork fillet	32	Provencal tomato & herb sauce	

Seared Tuna Loin Chinese mushroom & miso broth, soba noodles & bok choy	36	
New Zealand Green Lip Mussels Your choice of sauce, white wine & garlic, tomato & herb or Thai green curry sauce & freshly baked homemade loaf	24	(lc, gfo)
Aloo Matar Spinach, potato & green pea curry w/ jasmine rice, roti paratha, poppadum & roast cumin cucumber riata	28	(v, lf)
Pork Fillet Green beans, grilled artichoke, ratatouille vegetables w/ Ginger, soy & garlic cream	32	
Lamb Shank Creamy garlic mash, grilled courgette, vine tomato & red wine braising jus	29	
Kaffir Lime Chicken Curry Kaffir lime leaf, bamboo shoots, green beans, baby carrot & steamed jasmine rice	32	

sides

7 each

Chunky Chips Garlic aioli

Garlic Roast Kumara & Baby Potatoes

Creamy Garlic Mash

Crispy Fried Eggs (x2) w/ chili, garlic sauce (optional)

Seasonal Garden Salad

Egg & Chicken Fried Rice

Homemade Panko Crusted Onion Rings

(v) Vegetarian (g) Gluten free (lc) low carbs (lf) lactose free (gfo) Gluten free option available

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VAPOR