



DINNER

To Start.

Garlic Bread

Homemade focaccia smothered in garlic butter and oven baked 9.5

Soup of the Day

Chef's choice of soup, made fresh each morning and served with toasted bread 12

Seafood Chowder

Thick, creamy and bursting with seafood. Served with toasted bread 15

**Match with Stoneleigh Sauvignon Blanc or Export 33*

Green Lip Mussels

Fresh steamed mussels in a chili & garlic cream sauce, served with toasted bread.

*(GF available). *Match with Monteith's Radler or Rockburn Riesling* 16

Wild Mushroom Fricasse

Sautéed wild mushrooms served upon grilled polenta cake with port & blue cheese sauce. *(GF available) *Match with Monteith's Original or Tatachilla Cab Sauv/Shiraz* 16.5

Pork Belly

Braised pork belly in a soy, ginger, orange & tamarind sauce, served over rice with chilli jam. **Match with Church Road Chardonnay* 14.5

Suicidal Wings.

The name says it all! Try our eye-watering famous wings, served with ranch sauce for dipping.

Choose the level of spiciness you're willing to bare...



Suicidal



Dante's Inferno



Total Molecular Disintegration

(Or **BBQ** if you can't handle the heat.) Small.13.5 Medium. 23 Large. 41

(GF available for all except BBQ)

Salt and Pepper Calamari Salad

Calamari fried and crispy in a salt and pepper crumb, over salad with a trio of homemade sauces. **Match with Monteith's Radler or Allan Scott Riesling* 15

Chicken Livers

Sautéed with Smokey bacon, on tomato & camembert croutons served with balsamic reduction & rocket. *(GF available) *Match with Monteiths Original or Rua Pinot Noir* 16.5

Breads & Dips

Assortment of toasted breads & homemade dips for the table. 16



Mains

Pork Cutlet

Oven roasted local pork with glazed carrots, champ potato & topped with caramelized onions & courgette chutney.

**Match with Monteith's Golden or The Ned Pinot Gris*

29

Lamb Rump

Oven roasted local lamb rump served over kumara mash and topped with red wine jus and minted hollandaise. (GF available) **Match with Three Boys Porter or Akarua Pinot Noir*

32.5

Roasted Chicken Breast

Pan roasted chicken breast served over Mediterranean rice with creamy mushroom SAUCE. (GF available) **Match with Monteith's Pilsner or Jules Taylor Gruner Vetliner*

28.5

Fish of the Day

Fresh from the market, ask your server for today's dish. (GF available)

**Ask our wait staff for today's beer and wine match!*

P.O.A.

Duck Leg

Crispy confit duck leg, served on braised lentils with red wine jus & micro-greens. (GF available) **Match with Monteith's Original or Brancott Estate Merlot*

32

Summer Pasta

Roasted pumpkin, kumara sautéed with sundried tomatoes, tossed with homemade fettuccine in a light cream sauce. **Match with Monteith's Radler or Coopers Shed Pinot Gris*

24

The Steak Fest

A whopping New York strip steak char grilled and topped with a semi roast tomato. Served either over peppercorn sauce with garlic butter, fries and salad **OR** Over black beer mustard sauce and creamy champ potato (GF available)

**Match with Monteith's Black Beer or Wyndham Estate Bin 555 Shiraz*

28.5

Scotch Fillet

Char grilled scotch fillet on potato cake & beef jus with garlic mushrooms. **Match with Monteith's Original or Brookfields Syrah*

34

Pot Pie

Topped with golden pastry and served with fries. Ask your server for today's flavour.

**Ask our wait staff for today's beer and wine match!*

P.O.A.

Sides.

Seasonal Salad

\$6

Seasonal Veggies

\$8

Side Fries

\$5

Creamy champ potato

\$5