



# CHEF'S DINNER SPECIALS

Available 5.30pm – 9pm

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## MONDAY

|   |           |
|---|-----------|
| <b>Indian Lamb Korma</b>  | <b>28</b> |
| aromatic basmati rice, garlic naan, crispy poppadum, yoghurt & mint raita                                       |           |
| <b>Game Fish 'Marina' (gf)</b>  | <b>29</b> |
| char-grilled market game fish scented w/ sumac, savoury rice, tomato & coconut cream sauce, pawpaw & lime salsa |           |
| <b>Dessert Special (v)</b>  | <b>12</b> |
| sticky date pudding w/ butterscotch sauce, vanilla ice cream  |           |

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## TUESDAY

|  |           |
|--|-----------|
| <b>Seafood Arancini</b>  | <b>25</b> |
| grilled garlic prawns and mussels, celery remoulade sauce, parmesan salad  |           |
| <b>Char-grilled Lamb Loin Greek-style Salad (gf*)</b>                      | <b>27</b> |
| feta, kalamata olives & tzatziki dressing                                  |           |
| <b>Dessert Special (v)</b>   | <b>12</b> |
| warm lemon cake w/ passion fruit & citrus curd, raspberry ripple ice cream |           |



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## WEDNESDAY

|   |    |
|---|----|
| <b>Thai Green Seasonal Vegetable Curry</b> (v, gf)  | 19 |
| w/ basmati rice, crispy shallots  |    |
| <b>Seafood:</b> tuna, prawns, mussels, squid  | 26 |
| <b>Braised Lamb Shank</b> (gf)  | 30 |
| marinated in red wine and garlic, potato puree, ratatouille, minted tomato jus                  |    |
| <b>Dessert Special</b> (v)  | 12 |
| brandy snap basket 'maitia' w/ coconut ice cream, passion fruit sauce & toasted coconut threads |    |

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## THURSDAY

|   |    |
|---|----|
| <b>Butter 'Chicken' Curry</b> (v)                     |    |
| herb basmati rice, dahl, crispy poppadum, garlic naan |    |
| <b>Mixed vegetable</b>                                | 19 |
| <b>Chicken</b>  | 26 |
| <b>Roast NZ King Salmon, Miso &amp; Honey Glaze</b>   | 30 |
| bulgur wheat & corn risotto, red pepper salsa         |    |
| <b>Dessert Special</b> (v)                            | 12 |
| warm banana pudding w/ praline ice cream              |    |

v – vegetarian | gf – gluten free | df – dairy free | vg – vegan  
\* - can be made to special dietary requirement



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## FRIDAY

|   |           |
|---|-----------|
| <b>Teriyaki Glazed Tuna Steak</b>                 | <b>29</b> |
| turmeric rice, wilted island greens, wasabi aioli |           |
| <b>Prime New Zealand Sirloin Steak (gf, df*)</b>  | <b>30</b> |
| peppercorn sauce, fries, garden salad             |           |
| <b>Dessert Special (v)</b>                        | <b>12</b> |
| rum 'n' lime banana fritters w/ coconut ice cream |           |

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## SATURDAY

|   |           |
|---|-----------|
| <b>Prawn Laksa Noodles</b>  | <b>26</b> |
| pan fried prawns in a coconut curry noodle broth                        |           |
| <b>Flame Grilled Lamb Cutlets (gf)</b>                                  | <b>30</b> |
| roasted kumara & pumpkin, wilted island greens, pawpaw & herb salsa     |           |
| <b>Dessert Special (v)</b>  | <b>12</b> |
| iced nougat parfait w/ cherry mascarpone, pineapple, chili & lime salsa |           |

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## SUNDAY

|  |           |
|--|-----------|
| <b>Chili Chicken &amp; Vegetable Noodles (df*)</b>   | <b>26</b> |
| stir fried chicken & seasonal vegetables, egg noodles w/ sweet chilli, sesame & oyster sauce     |           |
| <b>Seared Tuna Loin, Garlic King Prawns (gf, df)</b>   | <b>34</b> |
| pan seared tuna loin, grilled garlic prawns, savoury pilaf rice w/ tomato, red onion & pea salsa |           |
| <b>Fresh Fruit Pavlova (v)</b>   | <b>12</b> |
| vanilla ice cream, passion fruit syrup   |           |



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