

LITE BITES

Garlic Bread

Crust garlic ciabattini. **\$10**

House Fries

Steak fries with chef's special seasoning ketchup and garlic aioli. **\$8**

Salt & pepper squid

Served with tossed salad and Saffron Aioli. **\$15**

Cauliflower Tempura bites

Yoghurt mint sauce. **\$15**

Prawns spring rolls

Served with sweet chili sauce . **\$14**

Butter-milk fried chicken

With tossed salad, yoghurt honey sauce. **\$15**

Fresh Coromandel Mussels GFO

With Thai green curry & toasted bread. **\$15**

Tacos

Chicken/spicy prawn.

Leaf, cabbage, avocado cream, chili and coriander. **\$15**

BURGERS GFO

Classic Whiti Burger

Homemade beef patty, cheese, bacon, salad, mustard aioli & fries **\$22**

Saby's Chicken Burger

Char-grilled chicken thigh with cheese, garlic aioli, salad & fries. **\$22**

Veggie patty Burger

Home-made crispy potato patty with salad, honey yoghurt sauce & fries. **\$20**

MAINS

Beef Wellington

Tender loin eye fillet encased in pastry with bacon, mushroom, Fresh dates ,crisp potato, greens and smoky onion gravy .**\$37**

Eye Fillet

220g Eye fillet char-grilled to your liking, crispy rosti potato, greens
Sauce options:
Creamy mushroom sauce.
Garlic butter. **\$35 GFO**

Chicken Ballotine

Bacon wrapped chicken breast with cream cheese and roasted cashews with mushroom, onion and brie filo with greens and Ragu sauce. **\$32 GFO**

Cracking Glazed Pork Belly

Served on cauliflower puree with greens . **\$27. GF**

Fish & Chips

Golden batter or pan fried with fries and salad. **\$25. GFO/DFO**

Vegetarian puff pastry Tart

Onion, red kidney beans, mushroom, corn, salsa, cheese, mint sauce . **\$23 DFO**

GF- Gluten free, GFO- Gluten free option, DF- Dairy Free, DFO- Dairy Free Option

KIDS

Mini Beef Burgers & Fries \$12

Crumbed Prawn Cutlets, Fries \$12

Chicken Nuggets and Fries \$12

Captain Cook Fish & Chips \$12

Ice Cream Sundae

With chocolate or berry sauce.
Single scoop **\$5**
Double scoop **\$10**

SIDES

Bacon \$7

Salad \$6

Rosti Potato \$7

Kumara Fries \$7

House Fries \$6

Crispy Onions \$6

Seasonal Vegetables \$6

SWEET TALK

Triple chocolate cheesecake

Chocolate crumb base milk and dark chocolate served with whipped cream and berry coulis. **\$13**

Sticky Date Pudding

With butterscotch sauce, crushed walnuts & vanilla ice cream. **\$13**

Dessert of the day \$14