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44 The Square, P.N. Ph: 06-9525581

Open Evenings: Tuesday to Saturday from 5:30pm

“People’s Choice, Manawatu and Wanganui Region 2012, 2013” Beef and Lamb New Zealand
“Beef and Lamb Excellence Award 2012, 2013, 2014, 2015, 2016, 2017” Beef and Lamb New Zealand

To share

Ciabatta with dips

Entree

Almond crumbed brie

Deep fried ground almond crumbed brie, onion and sage marmalade and herb crostini.
(Vegetarian)

Or

Garlic prawns

Crumbed garlic prawns, aioli and petite green.
(GF, DF & NF)

Or

Pan fried scallop

Pan fried sweet and tender Atlantic scallops with beurre blanc and garnished with petite green salad.
(GF & NF)

Main

Ricotta and Spinach Ravioli

Home-made spinach and ricotta ravioli with Arrabbiata sauce, verjuice reduction, herb oil and parmesan.
(NF)

Or

Chicken ballotines

Traditional French where chicken thigh is boned and filled with bacon and herbs farce, pan roasted and served with pan fried kale, avocado oil and citrus glaze.
(GF, NF & DF possible)

Or

Fish

Lemon and parsley crumbed fish of the day with green beans, slow roasted tomato and lemon grass fond.
(GF possible, DF possible & NF)

Or

Grilled steak

*Angus Pure steak grilled to your liking, complemented by Cajun shrimps and buttered asparagus.
(GF, NF & DF possible)*

To finish

Tea or coffee