



EVENING FROM 5PM

ENTRÉE

Wood fired Turkish Garlic Bread	\$12.00
Fresh Turkish bread baked in a wood fired oven, brushed with rich garlic butter, topped with herbs and lightly toasted until golden and crispy	
Prawn Cocktail GI, DI	\$19.00
Juicy prawns tossed in Marie Rose sauce, on a bed of crisp lettuce, garnished with lemon	
Pâté en Mousse	\$19.50
Pâté en mousse with sourdough toast and pickles	
Arancini Balls V	\$18.50
Golden, crispy arancini filled with creamy mozzarella and sauteed mushrooms, served with rich tomato sugo, shaved parmesan and fresh herbs	
Bruschetta V	\$15.00
Toasted bread topped with vine-ripened tomatoes, fresh basil, garlic, extra virgin olive oil and balsamic glaze finished with crumbled feta	
Lamb Skewers	\$24.00
Marinated lamb skewers served with creamy hummus, smoky romesco sauce, and a fresh herb garnish	
Crumbed Calamari	\$19.50
Crumbed calamari with green salad and aioli	

FROM THE GRILL/HOT PLATE

STEAK	
Your choice of sear-grilled steak, served with salad, fries and one sauce/jus of your choice. Cooked medium rare unless requested otherwise	
300g South Island Lamb Rump	\$42.00
300g Porterhouse	\$42.00
300g Scotch Fillet	\$44.00
<i>Sauces: Red wine jus, Bearnaise, Mushroom & peppercorn, Chimichurri or Garlic butter</i>	

BURGERS GF BUN AVAILABLE + \$4

Smashed Cheese Burger	
NZ ground beef patty, American cheese, onion, gherkin, burger sauce on sesame bun <i>Add Fries +\$7</i>	
Single	\$18.00
Double	\$24.00
"The Carmen" Triple	\$28.00
Chicken Burger	\$28.00
Free-range chicken thigh, coleslaw, onions, gherkin, peri peri mayo <i>Add Fries +\$7</i>	
Veggie Burger GIO, VEO	\$24.00
Veggie patty, cheese, lettuce, tomato, onion, sweet chilli & aioli <i>Add Fries +\$7</i>	

KIDS MENU UNDER 12 YEARS

Kids Mac & Cheese	\$13.00
Kids Burger w/ Fries	\$14.00
Kids Fish & Chips	\$14.00
Kids Spag Bol	\$14.00

MAINS

Soup of the Day	\$24.00
Served with garlic bread	
Fish of the Day DF	\$33.00
Fresh pan seared market fish served with roasted rosemary vegetables and finished with a creamy lemon, saffron, coconut cream, and white wine sauce	
Braised Beef Cheek	\$33.00
Slow cooked in a red wine jus served on a creamy mashed potato topped with crispy kale	
Southern Creamy Garlic Chicken	\$32.00
Tender chicken and seasonal vegetables tossed in a rich, creamy garlic sauce, seasoned with Southern-style herbs and spices, served with creamy mashed potatoes	
Bacon and Mushroom Carbonara VO	\$36.00
Tender spaghetti tossed with crispy bacon, sauteed mushrooms, and a rich egg sauce, finished with shaved parmesan and black pepper	
VEGETARIAN OPTION \$32.00	
Fettuccine Chilli Garlic Prawns	\$36.00
Chilli garlic prawns with fettuccine in a creamy Alfredo sauce, finished with parsley and shaved parmesan	
Spaghetti Bolognese	\$30.00
Slow cooked beef mince ragu in a garlic, herb, tomato and red wine sauce finished with parsley and shaved parmesan	
Caesar Salad GF	\$26.00
Served with lettuce, croutons, parmesan, bacon, sundried tomatoes, anchovies, Caesar dressing and a poached egg <i>Add Smoked Chicken + \$8</i>	
Grilled Chicken Salad GI, VEO, DI	\$30.00
Soy marinated chicken, halloumi, peach, onion, tomato, served with a sweet chilli and lemon coriander dressing	
VEGETARIAN OPTION \$25.00	
Mac 'n' Cheese	\$25.00
Tender elbow pasta tossed in a rich cheese sauce, baked under a crunchy golden breadcrumb and Parmesan topping <i>Add Smoked Chicken +\$8 Add Bacon +\$8</i>	
Apothecary Barbecue Ribs GI/DF	\$36.00
Served with chilli plum sauce, apple slaw and fries	

SIDES

Creamy mashed potatoes	\$14.00
Fries	\$10.00
Wedges	\$12.00
Broccoli with cheese sauce	\$14.00
Coleslaw	\$10.00
Side salad	\$10.00
Seasonal veges	\$12.00
Gravy	\$4.00
Vinegar	\$2.00

DESSERTS

Hot Apple Strudel Skillet	\$20.00
With vanilla ice cream	
Hot Chocolate Cookie Dough Skillet	\$20.00
With vanilla ice cream	
Crème Brûlée	\$18.00
With mixed berry compote and cream	