

## Main

**Fish & Chips (Gurnard) \$29.50**

*Gourmet beer-battered fish paired with our own hand-cut agria potato chips or creamy mash and peas. Aioli, tomato sauce and malt vinegar.*

**For Blue Cod there will be an extra charge of \$9.50**

**Gourmet Pulled Lamb Pie \$32.50**

*Slow cooked lamb leg encased into a homemade golden crust, with creamy peas, delightful mint jelly and fluffy mashed potatoes*

**Mushroom Ragu (V) \$32.50**

*A delicious mushroom ragu intertwined with fresh pappardelle pasta.*

**Add on free range chicken breast for \$9.50**

**Oven Baked Kumara Duo (GF) (V\*) \$34.50**

*Two colour baked kumara served with a creamy tahini sauce, steamed buckwheat, and topped with beautifully golden sliced almonds*

**Fish of the Day (please ask for today's fresh fish) (GF) (POA)**

*Our local pan-fried fresh fish with beetroot velouté, roasted vegetables, and topped with a velvety, beurre blanc*

**Surf and Turf (GF\*) \$44.50**

*Beef eye fillet pan-fried sits on aromatic agria potato chips served with prawns and finished with a creamy Pernod cream sauce.*

**New Zealand Lamb Shoulder (2 people) (GF) \$99.50**

*Beautifully slow-cooked lamb shoulder, with agria potatoes, honey glazed carrots finished with a thyme and rosemary jus.*

**Sides \$9.50**

*Chunky Agria chips - Mesclun salad -Vegetables of the day -Mash Potato*