

DINNER MENU

SERVED DAILY FROM 5pm

ENTREE

Prawns & Scallops \$25.0 (GF opt.*)

Blanched prawns & scallops in white wine (mahi)/ garlic butter/ coriander/ thai sweet chilli mix/ garlic bread

Beef Tenderloin \$18.0 (GF opt.*) (DF opt.*)

Chimichurri sauce (Kawakawa)/ crispy shallots

Chowder \$19.0

Secret recipe of house smoked mussels/ calamari/ green lip mussels/ Kiwi line caught fresh fish/ prawns/ toasted sourdough

Lamb Rack \$19.5 (GF opt.*)

Pea puree/ lamb rack/ sauteed spinach / mushrooms/ mint sauce

Calamari Rings \$14.0 (GF opt.*)

Tapioca starch/ smoked paprika/ lemon seasoning/ sriracha mayo/ roquette salad with peas

Warm Veggie Salad \$20.0 (v) (vg opt.*) (DF opt.*)

Kumara/ broccoli/ cauliflower/ carrots/ onions/ spinach/ feta
- Add chicken \$3.0

Sour Breads \$15.0 (GF opt.*) (DF opt.*)

Sourdough bread/ pesto/ whipped feta/ balsamic drizzle

Garlic Bread \$10.0

ALF'S BURGERS

Served on a crispy brioche bun

Beef Brisket \$25.0 (GF opt.*)

Mozzarella cheese/ mustard mayo/ cos lettuce/ fried jalapenos/ onion/ beer battered fries

Crispy Buttermilk Chicken \$23.0 (GF opt.*)

Crispy slaw/ smoked aioli/ beer battered fries

Vegetarian \$21.5 (v) (vg opt.*) (DF opt.*)

Vegetarian patty/ mozzarella cheese/ onion/ tomato/ beer battered fries

ON THE SIDE

Cross cut fries \$6.0

Beer battered fries \$6.5

Steamed seasonal vegetables \$7.0

Creamy fresh herb & garlic mashed potatoes \$6.0

Thin roast potatoes \$4.5

Cajun cauliflower \$6.0

Baby potatoes \$5.0

Brown rice \$3.5

MAIN MEALS

Miso Salmon (from the ocean)

\$33.5 (DF opt.*)

Salmon poached in miso paste / brown rice/ seaweed/ edamame/ kewpie mayo/ broccoli/ spinach/ pickled ginger/ miso dressing

Slow Braised Lamb Shank

\$29.5 (GF opt.*)

Creamy fresh herb & garlic mash/ broccoli/ crispy onion rings/ mushrooms/ Napoleon brandy gravy

Braised Pork Belly

\$32.0 (GF opt.*)

Roast kumara/ beans/ apple fennel slaw/ balsamic & rosemary jus

Scotch Fillet

\$35.5 (GF opt.*)

Creamy mash/ roasted Jerusalem Artichokes/ broccolini/ portobello mushrooms/ jus

- Add two fried eggs \$4

Evergreen Pasta

\$22.0 (v) (GF opt.*)

Fettuccine/ mushrooms/ spinach/ capsicum/ onion/ home made Napoli sauce

Creamy Gnocchi

\$25.0 (v) (GF opt.*)

Pickled fennel/ kale/ pesto/ walnuts/ parmesan

Chicken Supreme

\$29.5 (GF opt.*)

Thinly sliced herb roast baby potatoes/ broccolini/ rainbow carrots/ pesto/ tarragon & thyme butter/ whipped feta

Pan Seared Fish

\$28.0 (GF opt.*)

Cauliflower puree/ baby potatoes/ broccolini/ white wine sauce/ caramelised milk powder

Smoked Chicken & Bacon

Fettuccine \$27.0

Fettuccine pasta/ bacon/ smoked chicken/ Italian pasta sauce/ spinach

*Please be advised that we use allergens in the kitchen, so we cannot guarantee 100% allergen free

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