**Starters and Tapas**

**Garlic Loaf**

Straight Out of the Oven with Garlic Butter $12

**Pork Sliders**

Slowly Roasted Pork mixed with BBQ Sauce. Served in a Warmed Tortilla with Coleslaw $10

**Chicken Wings**

Steamed then Coated with a Flour and Spice Mix and Flash Fried. Drizzled with BBQ Sauce. $12 for 6 Wings

**Spiced Nuts**

Cashews and Peanuts Coated in Spices and Roasted $5

**Salt and Pepper Calamari**

Accompanied with Lemon Aioli GF $10

**Prawn Dumplings**

With a Soy and Sweet Chilli Dipping Sauce $10

**Marinated Olives**

Kalamata Olives, Marinated in Orange Zest, Olive Oil, Fennel and Coriander Seeds GF $6

**Pork Belly**

Oven Baked in Soy and Orange. Topped with Crackling GF $10

**Albondigas**

Spicy Mini Meatballs in a Rich Tomato Napolitana Sauce. Topped with Parmesan $10

**Arancini**

Pumpkin and Feta Risotto Balls. Coated in Polenta and Shallow Fried.

Accompanied with Aioli GF $10

**Grilled Chorizo** GF $7

**Fish Cakes**

Fragrant Thai influenced Fish Cakes.

Served with a Mint and Coriander Cucumber Salad and Sweet Chilli Sauce $10

**Soup of the Day**

Served with Lightly Toasted Bread $10

**Chef’s Tapas Selection Platter** $32

**Sides**

Great with Tapas or as an Addition to Your Main

**Fries** Chunky Cut 6 (With Gravy $7.50)

**Poutine** Chunky Fries with Melted Cheese and Gravy $9

**Pear, Walnut and Blue Cheese Salad** $9.50

**Super Creamy Mash** $6

**Garlic Buttered Button Mushrooms** $8.50

**Lemon Butter and Almond Green Beans** $7

**Roasted Root Vegetables** $8

**Steak Selection**

Served with Dauphinoise Potatoes and

Your Choice of Garlic and Herb Butter or Red Wine Jus

All $29.50 GF

**180 gr Eye Fillet**

From the “lazy” muscle of the cow and therefore the most tender

**250 gr Rib Eye**

From the upper rib cage area. The marbling of fat, keeps the meat tender and juicy

**300 gr Porterhouse**

Think of a T Bone without the Bone – mostly made up of tenderloin

**Very rare or blue:** Flashed quickly on both sides on the grill

**Rare:** Warm red centre. Cooked on the outside.

**Medium rare:** Warm and mostly pink to red centre. Firm on the outside, soft and juicy on the inside.

**Medium:** Still pink in the middle of the steak, but more brown than pink

**Medium well:** Mostly Brown throughout, but with a hint of pale pink inside.

**Well done:** Brown with no sign of pink. This steak will lose weight due to the fact that there are no juices

**Mains**

**A Selection of Classic Favourites and Surreal Specialties**

**Pork Belly**

Slowly Braised in Fresh Herbs, Roasted Spices and Orange.

Served with a Kumara and Coriander Mash and Pork Crackling GF $27

**Pie of the Day**

Your Server will Advise. Served with Your Choice of Creamy Mash or Chunky Fries $25

**Lamb**

Slowly Roasted in a Rich Tomato, Red Wine, Vegetable and Herb Sauce.

Served with Potato Gnocchi and topped with a Lemon Gremolata GF $28

**Fish**

Pan Fried Fillet, Served Resting on Top of a Medley of Chorizo Sausage,

Gourmet Potatoes, Red Pepper, Spanish Onion and Baby Spinach.

Drizzled with a Lemon and Seeded Mustard Vinaigrette GF $29

**Chicken Parmagiana**

Chicken Breasts Seasoned and Crumbed. Topped with Ham, Mozzarella and Napolitana Sauce and Oven Baked. Accompanied with Creamy Mash and Dressed Greens $25

**Goat’s Cheese and Polenta Cake**

Creamy Polenta Dumpling with a Soft Goat’s Cheese Centre

Served with a Roasted Beetroot, Pumpkin and Shallot Medley.

Drizzled with a Port and Honey Dressing GF $26

**Calamari and Chorizo Salad**

Grilled Chorizo and Salt and Pepper Calamari served on Top of a

Fresh Salad Mixed with Balsamic Dressing GF $22

**Warm Roasted Pumpkin and Beetroot Salad**

Served with Mixed Greens, Feta and Pinenuts.

Drizzled with a Honey and Aged Balsamic Dressing GF $23