

DINNER MENU

Available from 5pm to late

Entrée

Rewena Breads & Dips \$19.0

served with homemade garlic butter

Cheesy Garlic Bread \$19.0

served with homemade tomato relish & basil pesto

Soup of the Day \$21.0

Chef's soup of the day served with freshly toast ciabatta bread & butter

Asian Style Seared Tuna GF, DF \$25.0

served with fire slaw with avocado and chili oil

Mediterranean chickpea salad GF \$20.0

served with bell pepper, tomato, cucumber, onion, mixed olives, fried tofu and dukes dressing

Add chicken \$8.0

Add Prawn \$12.0

Pan seared scallop \$25.0

served with pea puree, mix bean salad, parmesan crisp and micro green.

Duo of pork belly GF, DF on the request \$23.0

served with pork dumpling corn puree and tomato salsa

GF - Gluten Free DF - Dairy Free N - Nuts VG - Vegan V - Vegetarian

Please advise staff of any dietary requirements prior to ordering. While our staff will take all reasonable efforts to accommodate any dietary requirements, we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers.

Mains

Catch of the Day \$38.0

Chef's Fish special
Ask our staff for more information

Pan Seared Salmon \$44.0

Baked crispy polenta, roasted pepper coulis,
green beans with béarnaise

Beef Wellington \$56.0

Stuffed with mushroom pate & wilted spinach, served
with roast baby potatoes, steamed vegetables, corn
puree & red wine jus

Roasted Cauliflower **V,GF,N** \$28.0

served with roasted nuts and garden salad

Stir Fry Soba Noodle **V** \$25.0

mixed seasonal vegetable with stir fry oyster
sauce, soy sauce & sesame oil

Customize Your Dish

Every meat is served with one choice of sauce and two sides.

Beef Eye Fillet \$50.0

Rib Eye 200g \$40.0

Moroccan Chicken \$38.0

Lamb Rack \$45.0

Pork Tenderloin \$38.0

Choice of one sauce

Red wine sauce
Pepper corn sauce
Creamy mushroom sauce
Béarnaise sauce

Choice of two sides

Saute vegetables
Creamy spinach
Garlic mash potatoes
Roast potatoes
Kumara rosti

GF - Gluten Free DF - Dairy Free N - Nuts VG - Vegan V - Vegetarian

Please advise staff of any dietary requirements prior to ordering. While our staff will take all reasonable efforts to accommodate any dietary requirements, we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers.

Desserts

Panna cotta GF \$18.0

served with mango coulis, walnut crumble,
clotted cream and mixed berries

Caramel delight \$21.0

served with mascarpone cream, freeze dried
berries and caramel sauce

L'opera Slice \$21.0

coffee and chocolate layer cake topped with
chocolate icing

Cheese Board \$44.0

selection of aged cheddar, blue cheese, brie,
seasonal fruits with nuts & crackers

GF - Gluten Free DF - Dairy Free N - Nuts VG - Vegan V - Vegetarian

Please advise staff of any dietary requirements prior to ordering. While our staff will take all reasonable efforts to accommodate any dietary requirements, we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers.