

Starters

Breads & Spreads	9.50
<i>Fresh baked breads with garlic butter, pesto & chilli cream cheese (V)</i>	
Flatbreads	9.50
<i>Flatbreads baked with your choice of sundried tomato & parmesan or sweet chilli & cream cheese (V)</i>	
Soup of the Day	9.50
<i>Seasonal soup of the day served with toasted bread (V)</i>	
Roast Mushrooms	12.50
<i>Roasted field mushrooms with a bacon & smoked cheese topping served on a fresh mesclun salad (GF)</i>	

Favourites

Classic Caesar Salad	16.50
<i>Cos lettuce, bacon, parmesan, garlic croutons & anchovies topped with a poached egg (GF without croutons & V without bacon)</i>	
	<i>With smoked chicken or salmon</i>
	21.50
Grilled Chicken Satay Salad	22.00
<i>Chicken tenderloins grilled with satay sauce, nested on a bed of salad greens & crispy egg noodles</i>	
The Monte Cristo	17.50
<i>Ham, cheese & turkey sandwich coated in egg batter & pan-fried, served with cinnamon banana, pineapple & fries</i>	
Traditional Battered Blue Cod	24.00
<i>Battered Blue Cod fillets & fries with salad, tartare & lemon</i>	
Sudima Burger	18.50
<i>Prime beef pattie with bacon, onion rings, tomato, cheese & tomato relish served with fries</i>	

Daily Specials

Our wait staff will advise our chefs daily creations

Curry of the Day	18.00
<i>With steamed basmati rice, chutney & crispy papadum</i>	
Fresh Market Fish of the Day	28.50
<i>Served with fries or potatoes & salad or vegetables & the chefs daily topping</i>	
Roast of the Day	28.00
<i>Served with steamed seasonal vegetables, roasted gourmet potatoes & traditional condiments</i>	
Pasta of the Day	18.50
<i>Our chefs daily creation served with parmigiano reggiano</i>	

MAIN COURSE BUFFET 27.00
From 6pm – 8pm on selected nights we offer a variety of main course items served buffet style & accompanied by seasonal vegetables & salads

Mains

Grilled Vegetable Salad 23.50
Grilled vegetables with mixed lettuce, red onion, garlic & feta, tossed in a seeded mustard dressing(V)(GF)

Green Lipped Mussels 25.50
Steamed green lipped mussels in light massaman sauce, served with basmati rice, papadum & onion bhaji

Vegetable Filo Wrap 24.50
Vegetables, basil pesto, cottage cheese & almonds wrapped with filo pastry topped with a rich tomato sauce & fresh green salad (V)

Akaroa Salmon Fillet 32.50
Akaroa salmon fillet pan roasted & glazed with lime & honey, resting on saffron risotto with a cucumber & tomato relish & dill dressing (GF)

Moroccan Lamb Rump 32.00
Lamb rump rubbed with Moroccan herbs & spices served on lemon potatoes & seasonal green vegetables with mint salsa verde and yoghurt sauce

Baked Parmesan Crumbed Chicken 29.00
Parmesan-crumbed chicken thigh, baked polenta & wilted bok choy with a pea puree & capsicum coulis

Char Grills

200g Aged Fillet Steak	34.00	300g Aged T-Bone Steak	30.00
250g Aged Rib-eye Steak	32.00	Merino Lamb Steak	31.00

Grills cooked to your liking & served with your choice of the following;

- *Fries, Potatoes or Garlic Mash*
- *Salad or Seasonal Vegetables*
- *Garlic Butter, Mushroom or Peppercorn Sauce*

Sides 6.00

Fries with aioli & tomato sauce (V)
Salad Greens (V) (GF)
Seasonal Vegetables (V) (GF)
Roasted Gourmet Potatoes (V) (GF)
Kumara Chips (V)(GF)
Onion Rings (V)

If you have any dietary requirements please inform our wait staff & we will endeavor to meet them
(GF) = Gluten Free (V) = Vegetarian