

Starters

Breads & Spreads	\$8.50
<i>Fresh baked breads with garlic butter, pesto & chilli cream cheese</i>	
Home Made Duck Liver Pate	\$11.50
<i>Duck Liver Pate with ciabatta, cumberland reduction & apple chutney</i>	
Soup of the Day	\$9.00
<i>Seasonal soup of the day served with toasted bread</i>	
Sudima Antipasto Platter (for two)	\$26.00
<i>Cold meats, cheese, olives & pickles with bread, crackers & chutney</i>	
Smoked Salmon Salad	\$14.50
<i>Smoked Salmon with avocado, tomato & spanish onion salsa, caper berries, rocket & red wine reduction (GF)</i>	

Old 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
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 crumbed onion rings, tomato, cheese & beetroot pickle 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>	
Market Fresh Fish of the Day	\$28.50
<i>Served with Fries or potatoes & salad or vegetables</i>	
Roast of the Day	\$28.00
<i>Served with seasonal vegetables, roasted gourmet potatoes & traditional condiments</i>	

MAIN COURSE BUFFET \$25.00

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

Mains

Penne Pasta \$17.00

Penne pasta tossed with green beans, parmesan, garlic, pine nuts, sun dried tomatoes & basil pesto (V)

With Smoked Chicken or Salmon. \$23.50

Grilled Warm Vegetable Salad \$25.00

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

Pan Roasted Akaroa Salmon \$32.50

Akaroa salmon fillet with chives, lemon crust potato & a dhal and coconut lime relish

Chicken Supreme \$28.00

Chicken Supreme stuffed with mascarpone cheese, semi dried tomato rested on a sweet corn savoury pancake & vegetables with a creamy tomato & basil sauce

Baked Parmesan Crusted Lamb Rump \$32.00

Parmesan-crusted lamb rump on a potato rosti with spinach, lemon & spiced carrot salad, finished with a mint jus (GF)

From The Grill

200g Fillet steak \$32.00 **200g Pork Loin Cutlet** \$32.00

250g Rib-eye steak \$31.00 **Merino Lamb Steak** \$31.00

300g T-Bone Steak \$29.00

*Grills cooked to your liking & served with your choice of **Fries or Potatoes** & **Salad or Seasonal Vegetables** plus your choice of **garlic butter, mushroom or peppercorn sauce***

Sides \$6.00

Fries & aioli (V)
Salad greens & house dressing (V)(GF)
Seasonal vegetables (V)(GF)
Roasted gourmet potatoes (V)(GF)

If you have any dietary requirements please inform our wait staff and we will endeavor to meet them

(GF) = Gluten Free (V) = Vegetarian