STARTERS AND ENTREES

Garlic Bread(v) 6.50

Our own house baked bread spread liberally with garlic butter

Soup of the Day 12.00

Freshly prepared and served with our own toasted house baked bread

Crispy Calamari 19.50

Tossed in salt and pepper flour, mixed with crispy vegetables, deep fried and served with a charred lemon and chilli dressing

Seafood Chowder 18.50

Selection of fresh seafood in a creamy sauce with prawns, calamari & mussels served with house garlic bread

Seared Tiger Prawns (gf) 22.50

Pan fried in garlic butter and served on an avocado puree

LIGHTMAINS

Caesar Salad 19.50

Traditional salad with bacon, anchovies, croutons and shaved parmesan cheese topped with a poached egg and Caesar dressing

Add Chicken 23.50

Creamy Bacon Carbonara

Kiwi favourite with mushrooms and crispy bacon tossed in butter, onions, cream and parmesan cheese, then tossed through spaghetti pasta accompanied with a fresh garden salad

Light 19.50 Main 25.50

Calamari Salad 21.00

Tempura battered salt and pepper calamari, served with salad greens and dressed with lime chilli mango dressing

Warm Lamb Salad (gf) 27.50

Grilled dukkah coated lamb fillet resting on roast kumara, red beets and onion. Garnished with gourmet leaves and a pesto dressing

MAIN MEALS

Chef's Special of the Day 25.00

(Changes daily)

Fish and Chips 25.50

Speights beer battered blue cod fillet and fries served with our homemade tartare sauce

Ryun's Deluxe Burger 21.00

Prime beef mince pattie, with bacon, cheese, tomato, beetroot, Dijon mustard and mayonnaise, served with fries and tomato sauce

Courgette and Baby Pea Risotto (v)(gf) 24.50

With tomato & spring onion, finished with grilled courgette and shavings of grana padano parmesan

Southland Blue Cod 32.00

White fillets grilled then baked sitting on mash and greens with a shrimp and tomato sauce topped with a tomato salsa

Canterbury Chicken (gf) 32.50

Oven baked breast topped with tomato, olives, pesto and mozzarella, served on crushed gourmet potatoes with blanched greens and a tomato and basil pesto sauce

Duo of Pork (gf) **34.00**

Pork loin and pork belly slow roasted in apple cider with Moroccan inspired jus and served on potato gratin & bok choi, topped with crackling

Classic Kiwi Lamb with a Twist (gf) 39.50

Glazed rack of lamb, grilled soya and chilli lamb rump sitting on a baby pea and mint potato cake served with a shot of roasted lamb soup

Venison Denver Baby Rump (gf) 33.50

Served medium-rare with sweet potato fondant, wilted watercress, and a blueberry and redcurrant jus

SIDES

Green salad with Balsamic (gf)(v) 6.00
Fresh steamed seasonal vegetables (gf)(v) 6.00
Battered onion rings 6.00
Wedges 8.00
Cauliflower cheese 6.00
Golden fries with tomato and aioli sauces (gf)(v) 6.00

GRILL SELECTION

Angus on Bone Ribeye (gf) 400gm 42.00

Canterbury Eye Fillet wrapped in bacon (gf)
200gm 38.00

SERVED WITH YOUR CHOICE OF POTATO AND SAUCE

Potatoes

Golden fries with tomato and aioli sauces (gf)(v) Potato wedges with sour cream (v) Creamed potato mash (gf)(v) Duck fat roasted agria potatoes with rosemary

Sauces

Syrah jus (gf)
Brandy & green peppercorn
Mushroom and garlic
Roasted garlic butter (gf)

DESSERT MENU

Chef's Dessert of the Day 14.00

(Changes daily)

Affagato 14.50

Ice cream, espresso coffee and your choice of liqueur

Crème Brûlée (gf) 14.50

Vanilla bean brûlée with compote of seasonal fruit, and finished with vanilla ice cream



Short black

Long black

Flat White

Cappuccino

Latte

Moccachino

Hot Chocolate

Selection of Teas

Selection of Syrups

Soya and Almond Milks

ranging in price from \$4.00 to \$5.00





snack menu

Garlic Bread (v) 6.50

Our own house baked bread spread liberally with garlic butter

Basket of Fries 9.50

With tomato and aioli sauces or kiwi gravy with a spicy twist

Soup of the Day 12.00

Freshly prepared and served with our own toasted house baked bread

Wedges (v) 13.50

with sour cream and chilli sauce

Charlie's Lamb & Kumara Pie 16.50 served with fries and a garden salad

Spaghetti Bolognese 16.50

Tasty beef mince in a rich Italian style tomato and red wine sauce

B.L.A.T 16.50

Bacon, lettuce, avocado puree and tomato served on toasted house bread and accompanied with fries

Toasted Sandwich

with your choice of three fillings: ham, cheese, pineapple, tomato, red onion or bacon

1 x Sandwich 9.50 2 x Sandwiches 16.50

(can be served untoasted)