

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 & served with our own toasted house baked bread

Crispy Calamari 16.50

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

GRILL SELECTION

Angus on Bone Ribeye (gf) 350gm 38.00

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

SERVED WITH YOUR CHOICE OF POTATO AND SAUCE

Potatoes

Golden fries with tomato & aioli sauces (gf)(v)

Potato wedges with sour cream (v)

Creamed potato mash (gf)(v)

Sauces

Syrah jus (gf)

Brandy & green peppercorn

Mushroom and garlic

Blue cheese ranch

Roasted garlic butter (gf)

SIDES - all \$6 each

Green salad with Balsamic (gf)(v)

Fresh steamed seasonal vegetables (gf)(v)

Battered onion rings

Golden fries with tomato & aioli sauces (gf)(v)

LIGHT MAINS

Caesar Salad 19.50

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

Add Chicken 23.50

Creamy Bacon Carbonara

Kiwi favourite with mushrooms & crispy bacon tossed in butter, onions, cream & 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 & pepper calamari, served with salad greens & dressed with lime chilli mango dressing

MAIN MEALS

Chef's Special of the Day 25.00

(Changes daily)

Ryun's Deluxe Burger 21.00

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

Southland Blue Cod 25.50

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

Southland Grilled Cod 32.00

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

Canterbury Chicken (gf) 32.50

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

Classic Kiwi Lamb with a Twist (gf) 39.50

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

DESSERT MENU

Ice Cream Sundae 10.50
Berry, Caramel or Chocolate

Dessert of the Day 13.50
- wait staff will advise

Sticky Date Pudding 14.00
Served warm, coated with caramel and presented with traditional custard, ice-cream & cream

Affogato 14.50
Ice cream, espresso coffee & your choice of liqueur

FOR ROOM SERVICE DIAL 0

HOT BEVERAGES

Short black

Long black

Flat White

Cappuccino

Latte

Moccachino

Hot Chocolate

Selection of Teas

Syrups, Soya & Almond Milks

snack menu

Garlic Bread (v) 6.50
Our own house baked bread spread liberally with garlic butter

Basket of Fries 9.50
With tomato & aioli sauces or kiwi gravy with a spicy twist

Soup of the Day 12.00
Freshly prepared & served with our own toasted house baked bread

Wedges (v) 13.50
with sour cream & 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 & red wine sauce

B.L.A.T 16.50
Bacon, lettuce, avocado & tomato served on toasted house bread & 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)