



TO SHARE

Garlic Bread

French baguette brushed with garlic butter and parsley 8

Bruschetta (v) 11

Char-grilled ciabatta bread with cherry tomatoes, basil, red onion, feta and olive oil

The Works Platter 69

BBQ pork ribs, crunchy chicken nibbles covered in a buttery sweet-chilli sauce, beer battered market fish, salt & pepper calamari, chunky chips, house-made coleslaw, dipping sauces

Seafood Platter 79

Tiger prawns, pan-fried scallops, mussel marinere, beer battered market fish, salt & pepper calamari, seared salmon, ciabatta bread, dipping sauce

ENTRÉE

Crunchy Coated Chicken Nibbles 15

Covered in a buttery sweet-chilli sauce, ranch dressing, house-made coleslaw

Salmon (gf) 17

Vanilla cured salmon with cucumber, chives, shallot, beetroot mousse, lemon gel

BBQ Pork Ribs (gf) 15

Baby back pork ribs braised with house-made bbq sauce, house-made coleslaw, toasted sesame, spring onion

Calamari 17

Dusted with salt & pepper flour, served with house-made coleslaw, chipotle sauce

Mussel Marinere (gf) 17

Steamed mussels in white wine, shallot, garlic, cream & herb sauce, garnished with fresh chilli and spring onion

O.M.G Salad (v) 15

Baby cos lettuce, witloof, charred broccolini & capsicum, red onion, beetroot, radish, cucumber, feta cheese, cherry tomato, oranges, quinoa, toasted walnuts, mango dressing

Add chicken breast 7

MAINS

Fish & Chips **22**
Sunset classic beer battered market fish with chunky chips, green salad & house-made tartar sauce

O.M.G Chicken Breast Salad (gf) **22**
Roasted chicken breast, baby cos lettuce, witloof, charred broccolini & capsicum, red onion, beetroot, radish, cucumber, feta cheese, cherry tomato, oranges, quinoa, toasted walnuts, mango dressing

Surf & Turf **32**
250g aged black Angus sirloin, tiger prawns, sautéed herbed potatoes with caramelized onion, jus and béarnaise sauce

Add -2 fried eggs **3**
-Mushroom marsala cream sauce **4**

Rib Eye **39**
350g Angus Rib Eye topped with rosemary garlic butter, creamy mashed potato with chives, broccolini, carrots, Portobello mushroom, vine ripe tomato, jus

Add -2 fried eggs **3**
-Mushroom marsala cream sauce **4**

Chicken Blossom (gf) **27**
Stuffed chicken roulade with roasted kumara, carrot puree, spinach, olive croquette with chicken veloute topped with raspberry relish

Salmon **32**
Seared South Island salmon with a creamy mushroom and spinach filo parcel, roasted corn puree and beetroot mousse

Fettuccine **22**
Fettuccine with pan seared chicken tenderloins, button mushrooms, cherry tomatoes, basil, onions, bacon, pesto and parmesan cream sauce

Surf & Turf Burger **25**
150g black Angus sirloin, tiger prawns, fried egg, lettuce, caramelized onion, béarnaise sauce, jus, chunky chips and aioli

Chicken Burger **20**
Moroccan spice coated chicken breast, chargrilled pineapple, swiss cheese, red onion, bacon, aioli, greens, tomato with chunky chips

Jaws Burger **20**
Beer battered market fish, lettuce, coleslaw, tomato, red onion, gherkin, brie cheese, fried egg, chipotle sauce, chunky chips with aioli

SIDES

8

Mixed green salad with balsamic vinaigrette

Seasonal vegetables with rosemary garlic butter

Chunky chips with aioli and tomato sauce

Mushroom marsala cream sauce

Creamy potato mash with chives

KIDS MENU (with a chocolate Sundae)

15

Cheese burger with chunky chips and tomato sauce

Creamy pasta with chicken and bacon

Fish & Chips with tomato sauce



\$15 LUNCH MENU

Available Monday – Friday 11:30am – 5pm // Sat & Sun 11am – 5pm

Crunchy Coated Chicken Nibbles

Covered in a buttery sweet-chilli sauce, ranch dressing, coleslaw

BBQ Pork Ribs (gf)

Baby back pork ribs braised with house-made bbq sauce, house-made coleslaw, toasted sesame, spring onion

Mussel Mariniere (gf)

Steamed mussels in white wine, shallot, garlic, cream & herb sauce, garnished with fresh chilli and spring onion

O.M.G Salad (v)

Baby cos lettuce, witloof, charred broccolini & capsicum, red onion, beetroot, radish, cucumber, feta cheese, cherry tomato, oranges, quinoa, toasted walnuts, mango dressing

Add chicken breast 7

Fettuccine

Fettuccine with pan seared chicken tenderloins, button mushrooms, cherry tomatoes, basil, onions, bacon, pesto and parmesan cream sauce

Sirloin (gf)

150g black Angus sirloin char-grilled, green salad, chunky chips and jus

Fish & Chips

Sunset classic beer battered market fish with chunky chips, green salad & house-made tartar sauce

BURGERS PRICED AS IS

Surf & Turf Burger

25

150g black Angus sirloin, tiger prawns, lettuce, caramelized onion, fried egg, béarnaise sauce, chunky chips and aioli

Chicken Burger

20

Moroccan spice coated chicken breast, chargrilled pineapple, swiss cheese, red onion, bacon, aioli, greens, tomato with chunky chips

Jaws Burger

20

Beer battered market fish, lettuce, slaw, tomato, red onion, gherkin, brie cheese, fried egg, chipotle sauce, chunky chips with aioli



DESSERTS

- Feijoa, Apple & Vodka Entremet** **13**
Filled with almond cream, ganache, feijoa and apple flavoured vodka mousse, finished on top of a sweet almond crumble, toasted pistachios, served with vanilla bean ice-cream
- Opera Gateaux (gf)** **12**
Gluten free layered almond sponge cake filled with dark chocolate ganache and coffee butter cream, topped with a chocolate glaze, chocolate soil, served with vanilla bean ice-cream
- Ice-cream** **8**
Trio of ice-cream & sorbet with berry compote

Sunset Set Menu

| 3 Course \$50pp | 2 Course Main & Dessert \$40pp |
| Set Menu includes garlic bread starter |

Entree

Bruschetta (v)

Char-grilled ciabatta bread with cherry tomatoes, basil, red onion, feta, olive oil

Salmon (gf)

Vanilla cured salmon with cucumber, chives, shallot, beetroot mousse, lemon gel

BBQ Pork Ribs (gf)

Baby back pork ribs braised with house-made bbq sauce, slaw, toasted sesame, spring onion

Main

Fish & Chips

Sunset classic beer battered market fish with chunky chips, green salad & house-made tartar sauce

Sirloin

250g aged black Angus sirloin, sautéed herbed potatoes, broccolini, carrots, caramelized onion, jus and béarnaise sauce

Chicken Blossom (gf)

Stuffed chicken roulade with roasted kumara, carrot puree, spinach, olive croquette with chicken veloute topped with raspberry relish

O.M.G Salad (v)

Baby cos lettuce, witloof, charred broccolini & capsicum, red onion, beetroot, radish, cucumber, feta cheese, cherry tomato, oranges, quinoa, toasted walnuts, mango dressing

Dessert

Feijoa, Apple & Vodka Entremet

Filled with almond cream, ganache, feijoa and apple flavoured vodka mousse, finished on top of a sweet almond crumble with vanilla bean ice-cream and toasted pistachios

Opera Gateaux (gf)

Gluten free layered almond sponge cake filled with dark chocolate ganache and coffee butter cream, topped with a chocolate glaze, chocolate soil and vanilla bean ice-cream