

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

Fish and Chips 25.50

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

Southland Blue Cod 32.00

White fillets grilled then baked sitting on 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