



Entrée

Garlic Bread

crusty french stick baked with chef's own special garlic butter

5.0

Sautéed Tiger Prawns

in garlic & herbs w jasmine rice & fresh garden salad

14.0

Portobello Mushroom

in red wine stacked w fresh seasonal vegetables & feta cheese

10.0

Soup of the Day

w fresh ciabatta bread from Albert's Kitchen

ask your wait person for the soup of the day

10.0

Salads

All salads come as a starter or main

Country Inn Beef

marinated & tender w garden fresh salad & roasted cashew nuts

18.0

Scallops

pan seared w crispy bacon, garden fresh salad & citrus vinaigrette

18.0

Vegetable Medley

seasonal fresh vegetables braised & finished in a balsamic glaze

15.0

Vegetarian, Gluten Free and Dairy Free options available.



Main

Pork Belly

w sage mashed potato, roasted beetroot, sautéed cabbage & orange infused jus
25.0

Duck Confit

gelette potato, pea puree & sweet nectarine plum chutney
36.0

Bangers and Mash

Franklin Meats own gourmet pure lamb sausages & garlic potato mash
w onion & rosemary sauce
18.0

Lamb Shanks

braised, w roasted vegetable stack, sautéed green beans & chef's own shank
sauce
1 shank 22.0 | 2 Shanks 25.0

Rib Eye Steak

potato & garlic mash, seasonal vegetables &
choose from peppercorn or mushroom sauce
26.0

Ostrich

seared moon cut w courgette, braised cabbage, capsicum, butter beans
& burre rouge sauce
27.5

Chicken Breast

Lemon & thyme pan roasted w kumara mash, sautéed courgette, capsicum &
spinach & veloute sauce
25.0

Sage Crumbed Tarakihi

gourmet baby roast potatoes & mixed green salad w citrus vinaigrette
19.5



For Kids Only

T-Rex Pork Spare Ribs

Junior's Beef Patty Burger

Chicken Run Burger

Shark bites

Stringy Cheese, Ham & Pineapple Pizza

Dessert

Chocolate Ice-cream Sundae
topped with sprinkles and cream

Traffic light jelly & ice cream

All children's meals are served with fries followed by your choice of dessert
12.5