

• • • CLEARWATER MENU • • •

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CHICKEN BAO BUNS	14
CRUNCHY SLAW, SPICED MAYO	
CONFIT PORK BELLY BITES	14
BOURBON GLAZE, SESAME, MICROGREENS (GFA)	
CIABATTA GARLIC BREAD	15
W CHEESE & ITALIAN HERBS (GFA)	
SALT AND PEPPER SQUID	18
MESCLUN, LEMON, TARTARE	
GARLIC BUTTER PRAWNS	18
LEMON, TOASTED CIABATTA, MICROHERBS (GFA)	
CRISPY BUFFALO CHICKEN BITES	16
W BUTTERMILK RANCH	

• • • MAINS • • •

BANGERS & MASH (*)	26
SMOKEY KRANSKY SERVED ON CREAMY MASH, GARDEN PEAS & HOUSE GRAVY	

CHICKEN PARMIGIANA	32
PANKO CRUMBED CHICKEN BREAST TOPPED WITH TANGY TOMATO COULIS, CHEESE ACCOMPANIED W GARDEN SALAD & CHIPS	

BEER BATTERED FISH & CHIPS (GFA)	30
SERVED WITH SEASONAL GARDEN SALAD, LEMON & CHUNKY TARTARE SAUCE	

6 HOUR BRAISED ANZCO LAMB SHANK (*)	35
SERVED W PARSLEY MASH, BROCCOLINI, CARROTS & HOUSE GRAVY	

BEER BRAISED PORK RIBS (HALF RACK) (DFA)	32
STICKY GINGER SESAME GLAZE SERVED W SEASONED WEDGES, SOUR CREAM & CRUNCHY SLAW	

CLASSIC BEEF SCHNITZEL	30
SERVED ON CREAMY MASH, COUNTRY SLAW & CREAMY MUSHROOM SAUCE	

ATLANTIC SALMON [GFA]	40
CONFIT KUAMARA, AVOCADO MOUSSE, CHARGRILLED BROCCOLINI, BABY CARROTS, VODKA & TOMATO SAUCE	

250GM ANZCO GRILLED SIRLOIN (GFA, DFA)	35
COOKED TO YOUR LIKING SERVED W GARDEN SALAD, FRIES W SELECTION OF SAUCES MUSHROOM /PEPPERCORN/ GRAVY/ GARLIC BUTTER	

ADD EGGS FOR EXTRA **6**

200GM ANZCO EYE FILLET (GFA)	42
BURNT CARROT PUREE, CORN PATTIE, PORTOBELLO, BROCCOLI, FRIED ONIONS, CHERRY JUS	

250GM ANZCO CHARGRILLED RIBEYE [*/DFA]	40
POTATO PAVE, GARLIC MUSHROOMS, PARSNIP PUREE, BROCCOLINI, CREAMY PEPPERCORN SAUCE	

ADD PRAWNS **8**

DUKKAH CRUSTED ANZCO LAMB RUMP (GFA)	35
PEA AND MINT BITES, MAPLE ROASTED PUMPKIN PUREE, CONFIT CARROTS, PURPLE CAULIFLOWER, PINOT JUS	

TRADITIONAL ROAST OF THE DAY (*, DFA)	30
GOURMET POTATO, SEASONAL VEGETABLES, TOPPED W HOUSE GRAVY	

CLEARWATER MENU

BURGERS

SOUTHERN FRIED CHICKEN BURGER	26
SERVED WITH HOMEMADE SLAW, CHIPOTLE MAYO & CHIPS	
BRIOCHE BEEF BURGER	28
ANZCO 180GM PATTY W STREAKY BACON, CHEESE, LETTUCE, TOMATO, FRIED ONIONS, AIOLI & CHIPS	
FIELD MUSHROOM BURGER (V)	26
CORN & KUMARA PATTIE, LETTUCE, TOMATO, CHEESE, CHIPOTLE MAYO & CHIPS	

SALADS

ANZCO THAI BEEF SALAD [GFA]	25
SEASONAL GARDEN SALAD, CRUSHED PEANUTS, CORIANDER LEMONGRASS DRESSING, CRISPY NOODLES	
CAESAR SALAD [GFA]	21
COS LETTUCE, BACON, GARLIC CROUTONS, ANCHOVIES, SHAVED PARMESAN TOPPED W POACHED EGG	
ADD CRISPY CHICKEN	6
ADD SALT & PEPPER SQUID	8

SOUTHERN CHICKEN SALAD (GFA)	25
GARDEN SALAD MIXED W ONION, TOMATO, CARROTS, CUCUMBER & HONEY MUSTARD DRESSING	

ROAST VEGETABLE SALAD [*]	22
GARDEN SALAD & ROAST VEGETABLES TOSSED W CANDIED WALNUTS, DANISH FETA & BALSAMIC GLAZE	

SIDES

STEAMED SEASONAL VEGETABLES W HERBED GARLIC BUTTER [*/DFA]	10
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CREAMY AGRIA MASH W HOUSE GRAVY [*]	8
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SEASONAL GARDEN SALAD W HONEY MUSTARD DRESSING [V/DFA/*]	8
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DESSERTS

ICE CREAM SUNDAE (GFA, N)	13
YOU'RE CHOICE OF CHOCOLATE, BERRY OR CARAMEL SAUCE	

CHOCOLATE AND CARAMEL MOUSSE CAKE	18
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CHOCOLATE SOIL, DULCHE DE LECHE, DRIED RASPBERRIES

STICKY DATE PUDDING	14
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TOFFEE SAUCE, CANDIED WALNUTS, VANILLA BEAN ICECREAM

ETON MESS (*)	13
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MERINGUE, BERRY COULIS, CHANTILLY, DEHYDRATED BERRIES

MANGO LYCHEE SAGO PUDDING (*)	13
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COCONUT ICECREAM, FRESH MINT, MANGO COMPOTE

*-MAY CONTAIN GLUTEN, DF- DAIRY FREE, V- VEGETARIAN, DFA-DAIRY FREE AVAILABLE N-MAY CONTAIN NUTS,GFA-CAN BE MADE GLUTEN FREE UPON REQUEST.KINDLY LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGEN / DIETERY REQUIREMENTS.

DISCLAIMER- PLEASE KINDLY NOTE THAT THE KITCHEN IS NOT A DAIRY AND GLUTEN FREE ENVIRONMENT SO TRACES MAY BE PRESENT IN FOOD WHEREBY ALL CARE IS TAKEN BUT THE RESPONSIBILITY IS YOURS, FOR ANY OTHER QUERIES ASK YOUR WAIT STAFF.