



<p><b>Seafood chowder</b>          Hearty chowder with chunks of seafood, topped with crisp bacon, served with a freshly baked bread roll</p>	<p><b>\$11.50</b></p>
<p><b>Pumpkin and lamb salad</b>          Crunchy iceberg lettuce topped with roasted pumpkin, portobello mushrooms, and sautéed lamb strips, served with brie crouton, cherry tomatoes, chopped eggs, and French dressing</p>	<p><b>\$14.50</b></p>
<p><b>Home-made salmon ravioli</b>          Served in a light and creamy dill sauce topped with baby greens</p>	<p><b>\$15</b></p>
<p><b>Ale-battered fish fillets</b>          Crispy golden-fried, beer-battered fish fillets with chips, remoulade sauce, and salad garnish</p>	<p><b>\$16.50</b></p>
<p><b>Seafood basket</b>          Golden-fried mussel, scallop, oyster, squid rings, and hoki bites served on chips with remoulade sauce</p>	<p><b>\$16.50</b></p>
<p><b>Hearty all-day breakfast</b>          Two eggs on toast (fried or scrambled) with hash brown, grilled tomato, crispy-grilled streaky bacon, and grilled cheese chorizo sausage</p>	<p><b>\$16</b></p>
<p><b>Open chicken sandwich</b>          Grilled chicken breast in a crispy ciabatta bun with lettuce, tomato, and avocado sour cream, served with potato wedges or side salad</p>	<p><b>\$16.50</b></p>
<p><b>Lamb korma</b>          Traditional Kashmiri curry served with basmati rice, mango chutney, and raita</p>	<p><b>\$16.50</b></p>
<p><b>Spinach and ricotta tortellini</b>          Served in a tasty light sauce of piko-piko (fern frond) and karengo (edible seaweed), topped with brown button mushrooms</p>	<p><b>\$16.50</b></p>
<p><b>Gluten-free crêpes</b>          Filled with wilted spinach, basil pesto, and ricotta cheese, served on artichoke hearts and tomato coulis</p>	<p><b>\$17</b></p>