



## Entrees

(gf) gluten free

Ovenbaked **Garlic Bread** drowning in herbed garlic butter \$7  
topped w melted cheese and garlic aioli – for the garlic lovers

**Soup of the day** (check gf with staff) \$11  
with fresh french bread

Fresh pan seared **Scallops** with a four cheese potato gratin, \$13.50  
a crisp summer salad and wasabi mayonnaise

Melt in your mouth **Salt and Pepper Squid** \$13.50  
accompanied with house tartare

Tandoori **Prawns** with fresh lemon wedges \$15.50  
and a balsamic micro salad

Hot 'n' spicy, Buffalo style **Chicken Tenderloins** \$14.50  
with a sour cream & chive dip

**Seafood Chowder** (gf without the bread) \$14.50  
plentiful seafood in a rich creamy sauce served with crusty bread

Golden Fried **Camembert** cheese alongside a plum sauce \$13  
and Barkers spicy apricot chutney

**Antipasto Plate** \$25 for two \$45 for four  
with the chef's selection of cold cooked or cured meat,  
pickles and preserves, pesto or spreads, cheese and breads



## Mains

Succulent Prime Angus **Ribeye Steak** cooked the way you like it  
nestled on a bed of flavoured mashed potato  
drizzled with a red wine jus or your choice of

- mushroom sauce
  - garlic butter
  - or peppercorn sauce
- 400gram steak - \$36                      (gf)                      250gram steak - \$31

Village Inn **Surf and Turf**                      \$37

top your 250g Prime Angus Ribeye  
with Scallops, Prawns and lashings of Béarnaise Sauce

**(Upgrade to a 400gram Surf and Turf      \$42)**

(gf)

Fresh herb and pistachio crusted **Lamb Rump**                      \$29  
cooked medium rare accompanied by flavoured potato mash  
and a rich red wine jus

Honey, orange and pepper roasted **Pork Loin**                      \$28  
resting on top of roast vegetables drizzled with pan juices

**Pan Fried Fish** of the day                      \$26

accompanied by a potato gratin  
topped with a roast tomato coulis and caramelized lemon  
(gf)

**Chicken Breast** stuffed with brie and wrapped in bacon                      \$27  
served on potato gratin and topped with apricot & capsicum chutney

These mains served with vegetables of the day or chef's salad.  
(gf) gluten free



## Mains

Pumpkin and kumara **Filo Pie** \$18  
drizzled with tomato coulis and served with a crisp seasonal salad

**Pasta** of the day \$priced daily  
- please ask your wait staff for today's special

**Seafood Chowder** (gf without the bread) \$17  
plentiful seafood in a rich creamy sauce served with crusty bread

Traditional **Roast** of the day, just like mum used to make \$18  
served with all the trimmings  
(gf without gravy)

The **Inn Ribs**, half a kilo of succulent pork ribs \$22  
in our special sauce, served with crunchy fries

Freshly **Beer Battered Fish** of the day \$22  
with crunchy fries, chef's salad and tartare

**Chef's Curry** \$priced daily  
served mild with rice and a poppadom  
See staff for today's flavour

### Sides:

Side Salad \$5  
Crunchy Fries \$3

(gf) gluten free



## Desserts

\$12.50

### **Ice Cream Trio**

Chef's choice of three ice creams  
ask your wait staff for today's flavours

### **Sticky Date Pudding**

with a hot caramel & Crunchie Bar sauce  
served with cream & ice cream

### **Chocolate Mudcake**

Bringing back the old favourite  
Served hot with cream & ice cream

### **Cheesecake** of the day

please ask your wait staff for today's delight  
(check gf with staff)

### Traditional homemade **Fruit Crumble**

with cream & ice cream  
ask serving staff for today's fruit

## **Port**

**Taylor's 10 year Old Tawny**     \$12  
Steeped in tradition displaying rich mellow flavours

**Taylor's Fine Ruby**             \$8  
Combining the best of tradition and innovation

## **Coffee and Hot Drinks**

A wide range of espresso, teas &  
hot chocolate are available  
including liqueur coffees