

## FRIDAY'S BARISTA

<b>Espresso</b>	1.50	<b>Merlot, Jack Rabbit, California</b>	13.95
		Soft, medium body with round,	250ml 4.65
<b>Double Espresso</b>	2.50	finish very good with meat dishes	175ml 3.30
		especially more spicy ones	
<b>Americano</b>	1.70	<b>Pinot Noir, Casillero del Diablo,</b>	15.85
Black coffee made with espresso		<b>Concha Y Toro, Chile</b>	
& hot water		Less vigorous than other red wines,	
		it seduces with elegance & finesse,	
<b>Cappuccino</b>	1.85	excellent with white meats & oily fish	
Italian classic, espresso topped with			
textured milk			
<b>Café Latte</b>	1.95	<b>Shiraz, Lazy Lizard, France</b>	13.75
Milky coffee served in a tall glass		Fuller bodied with a touch of spice	
		& soft tannins	
<b>Café Mocha</b>	2.15	<b>Rioja, Marques de Caceres,</b>	19.35
Latte with a hint of chocolate		<b>Crianza, Spain</b>	
		Spain's top producer, well balanced,	
		a good partner for lamb & roasts	
<b>Mug of Hot Chocolate</b>	2.20	<b>Cotes du Rhone Villages,</b>	14.95
Rich & creamy with a chocolate flake		<b>Bishop's, France</b>	
		Juicy, peppery with lovely plummy fruit,	
<b>Mug of Tea</b>	1.20	good with pasta, pizzas or cheese	
Breakfast Blend, Mint or Fruit			
		<b>Cabernet-Sauvignon,</b>	12.35
		<b>Norte Chico, Chile</b>	250ml 4.15
		Medium weight juicy red wine with	175ml 2.95
		hints of blackcurrant	
		<b>Shiraz/Cabernet,</b>	14.15
		<b>Aldridge Estate, Australia</b>	
		Red berry aromas soft & fruity, but	
		quite full bodied, goes well with	
		meats & cheeses	

## RED WINES

## WHITE WINES

<b>Unoaked Chardonnay,</b>	13.95	<b>Rosé Wines</b>	
<b>Jack Rabbit, California</b>	250ml 4.65	<b>Rioja, Marques de Caceres,</b>	14.95
With exotic fruit flavours, try with fish,	175ml 3.30	<b>Rosé, Spain</b>	
poultry & pork		An excellent wine to drink with most	
		foods or just on its own, perfect for	
<b>Sauvignon Blanc, Marlborough,</b>	15.25	a summers day	
<b>Stoneleigh, New Zealand</b>			
Pungent, aromatic & fruity, perfect for		<b>White Zinfandel,</b>	13.95
salads, fish & goats cheese		<b>Jack Rabbit, California</b>	250ml 4.65
		Just off dry with plenty of fruit,	175ml 3.30
<b>Chenin Blanc,</b>	14.65	very versatile	
<b>Brown Brothers, Australia</b>			
Just off dry with lots of fruit, goes well		<b>CHAMPAGNE</b>	
with fish, spicy dishes & pasta		<b>&amp; SPARKLING WINE</b>	
<b>Pinot Grigio, Italia, Italy</b>	15.25	<b>Castellblanch Cava, Rosado Brut,</b>	17.95
Dry but very fruity, an ideal apéritif,	250ml 5.10	<b>Reserva, Spain</b>	
or with pasta & spicy dishes	175ml 3.60	This refreshing pink sparkler has red	
		fruit flavours & a hint of sweetness	
<b>Sauvignon Blanc, Lazy Lizard, France</b>	13.75		
This is a wine with powerful aromas		<b>Laurent-Perrier, Brut LP, France</b>	42.75
& a lingering fruity yet crisp finish		High quality, elegant Champagne	
		with classy floral hints & long finish	
<b>White Rioja, Marques de Caceres,</b>	15.95		
<b>Seco, Spain</b>		<b>J. Lemoine Brut, France</b>	34.50
A fresh & aromatic wine expressing		A classy well balanced Champagne	
intense fruit flavours combined with		with a great yeasty taste & delicious	
a light floral finish		small bubbles	
		<b>Laurent-Perrier, Cuvee Rosé Brut, France</b>	62.50
<b>Muscadet, de Sevre et Maine,</b>	15.75	A fabulous rose Champagne, bursting	
<b>La Cassemichere, France</b>		with fresh summer fruits along with a	
Fresh & crisp with good fruit & balanced		toasty finish	
acidity, serve with shellfish & seafood			
		<b>CastellBlanch Cava, Cristal Brut, Spain</b>	16.95
<b>Sauvignon Blanc, Norte Chico, Chile</b>	12.35	An elegant crisp & fresh sparkling wine	
Dry & crisp with tropical fruit flavours	250ml 4.15	from Spain's best region for Cava	
	175ml 2.95		

## ROSE WINES

<b>Unoaked Chardonnay,</b>	13.95	<b>Rosé Wines</b>	
<b>Jack Rabbit, California</b>	250ml 4.65	<b>Rioja, Marques de Caceres,</b>	14.95
With exotic fruit flavours, try with fish,	175ml 3.30	<b>Rosé, Spain</b>	
poultry & pork		An excellent wine to drink with most	
		foods or just on its own, perfect for	
<b>Sauvignon Blanc, Marlborough,</b>	15.25	a summers day	
<b>Stoneleigh, New Zealand</b>			
Pungent, aromatic & fruity, perfect for		<b>White Zinfandel,</b>	13.95
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		Just off dry with plenty of fruit,	175ml 3.30
<b>Chenin Blanc,</b>	14.65	very versatile	
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## SANDWICHES, WRAPS & PANINIS

<b>Triple Decker Sandwich</b> Char-grilled chicken, crisp smoked bacon, boiled egg, lettuce & tomato served between three layers of toasted white bread, with coleslaw on the side	5.95	<b>Mexican Chilli Chicken Wrap</b> Strips of spicy chicken breast, mixed with red peppers, red onions, Monterey Jack cheese & tangy chilli salsa, in a soft flour tortilla, with Guacamole & sour cream dipping pots on the side	6.45
<b>Homemade Fish Finger Sandwich</b> Chunky fish fingers in crispy golden breadcrumbs, with fresh lettuce & sliced beef tomato in a toasted Ciabatta, with Tartare sauce	6.65	<b>Mozzarella, Basil &amp; Tomato Panini (V)</b> Buffalo Mozzarella with fresh tomatoes & basil pesto in a toasted Panini, served with a dipping pot of tangy chilli salsa	5.75
<b>Friday's Executive Club Sandwich</b> Char-grilled sirloin steak, chicken supreme, crisp smoked bacon, fried egg, lettuce & tomato served between layers of Ciabatta bread, with coleslaw on the side	9.50	<b>Friday's Tuna &amp; Cheese Panini</b> Tuna, Emmenthal cheese & spring onion in a toasted Panini, served with a dipping pot of lemon mayo	5.80
<b>Friday's FLT Wrap (V)</b> Falafel, baby gem lettuce & beef tomato with a chunky Tzatsiki citrus dressing, served in a warm tortilla wrap, with coleslaw on the side	5.85		
<b>Friday's Stir-fried Beef Steak</b> In oyster sauce with chilli	8.90	<b>Friday's Stir-fried Chilli Chicken</b> In black bean sauce	7.95

## GOURMET HOUSE BURGERS & DOGS

*All our burgers are char-grilled & served in a floured bap with chunky chips & house salad. Our burgers are also available as "low carb" - we'll replace the bread & the chips with a house salad & dressing or grilled vegetables*

<b>American Steak Burger</b> Char-grilled steak burger topped with Monterey Jack cheese, crispy back bacon, beef tomato, lettuce & mayo	7.65	<b>Cajun Chicken Burger</b> Char-grilled chicken breast marinated in Cajun spices, with beef tomato, crisp lettuce & mayo	7.60
<b>Mexican Steak Burger</b> Char-grilled steak burger topped with chilli beef, melted Cheddar, Guacamole & sour cream	8.50	<b>Falafel Burger (V)</b> Falafel, baby gem lettuce & beef tomato with a creamy Tzatsiki citrus dressing	6.95
<b>Italian Steak Burger</b> Char-grilled steak burger topped with blue cheese, sun dried tomatoes, Prosciutto & pesto mayo	7.95		
<b>Friday's Hot Dog</b> With a side of coleslaw	5.95	<b>Friday's Cheese &amp; Chilli Hot Dog</b> Our regular hot dog topped with spicy chilli beef & melted Cheddar, with a side of coleslaw	7.50

## JERSEY MOULES FRITS

*All Moules dishes are served with French fries, crispy bread & Jersey butter*

<b>A La Crème</b> Cooked in dry white wine, with shallots, garlic, local herbs & fresh Jersey cream	7.95	<b>Marinière</b> Steamed in white wine, with shallots & fresh local herbs	7.80
<b>Thai Style</b> Cooked with onions, lemon grass, garlic, coriander, red chilli & coconut milk	8.45		

## FRIDAY'S FAVOURITES

<b>Boz Prime Sirloin Steak</b> Served with tomato, mushrooms, chunky chips & a choice of garlic butter or peppercorn sauce	11.95	<b>BBQ Chicken Melt</b> Grilled chicken breast topped with smoky bacon, Cheddar cheese & BBQ sauce, served with chunky chips	8.95
<b>Homemade Fish Fingers</b> Chunky fish fingers in crispy golden breadcrumbs, with chunky chips, pea puree & a dipping pot of Tartare sauce	7.95	<b>Classic Bangers &amp; Mash</b> Grilled premium pork sausages, served with buttery mashed potato & a rich onion gravy	7.80
<b>Grilled Gammon, Egg &amp; Pineapple</b> 10oz gammon, topped with a fried egg, served with chunky chips & grilled pineapple	8.85	<b>Fragrant Thai Green Curry (V)</b> Medium spicy Thai curry made from crisp vegetables & coconut milk, served with Basmati rice & naan bread	6.80
<b>Grilled Salmon Fillet</b> Served on a bed of pak choi, with red onion & red pepper, topped with a spicy red pepper salsa on egg noodles	8.95	<b>Add Char-grilled Chicken</b>	7.90

## FRESH SALADS

<b>Bacon, Mushroom &amp; Avocado Salad</b> Crispy bacon, marinated mushrooms & sliced avocado tossed with mixed salad leaves, toasted croutons with olive oil & wholegrain mustard dressing	7.80	<b>Mozzarella, Avocado &amp; Tomato Salad (V)</b> Buffalo Mozzarella, ripe avocado, tomatoes & fresh basil on mixed salad leaves with olive oil & Balsamic vinegar dressing	7.65
<b>Warm Chicken &amp; Bacon Salad</b> Char-grilled sliced chicken breast & crisp bacon on mixed leaves with cucumber, peppers & onions, tossed with a honey & mustard dressing	7.95		

## SNACKS

*Our snacks come in two sizes, 'baby' just for one & 'to share'*

<b>Crispy Fried Potato Wedges</b> With sour cream & BBQ sauce dipping pots	4.75 / 5.95	<b>Chilli Beef Nachos</b> Tortilla chips layered with Monterey Jack cheese, tangy chilli salsa, Guacamole, sour cream & jalapenos, topped with chilli beef	5.95 / 8.95
<b>Spicy Chicken Wings</b> A generous helping of wings marinated in garlic chilli sauce, with celery & carrot sticks, served with a creamy blue cheese dipping pot	4.95 / 7.95	<b>Roasted Pepper Nachos (V)</b> Tortilla chips layered with Monterey Jack cheese, tangy chilli salsa, Guacamole, sour cream & jalapenos, topped with roasted peppers	5.45 / 8.45
<b>Nachos</b> Tortilla chips layered with Monterey Jack cheese, tangy chilli salsa, Guacamole, sour cream & jalapenos	4.95 / 7.95	<b>Fresh Homemade Soup</b> Served with ciabatta strips & Jersey butter	3.95

## SIDES

<b>Rocket, red onion &amp; cherry tomato salad</b>	2.45	<b>Garlic &amp; Cheese Ciabatta</b>	2.80
<b>Olives (V)</b> Mixed green & black olives	2.35	<b>Chunky Chips</b>	2.25
<b>Garlic Ciabatta (V)</b>	2.25	<b>Onion Rings</b>	2.15

*We accept most major credit cards, cash and Euro notes. Sorry no cheques.*

All Prices Include GST