

Chicken salad ^(GF^) avocado mango curry sauce crispy noodles micro herb	18
Thai beef salad marinated beef slices coriander vermicelli noodles bean sprouts pea shoots chopped nuts Thai rock sugar dressing	18
Pork belly burger NZ farmed pork belly ranch slaw caramelised onions BBQ sauce aioli fries	18
Cajun chicken burger brie bacon lettuce chipotle tomato relish aioli fries	20
Beef & cheddar burger caramelised onions lettuce tomato relish chipotle fries	18
Roasted chicken ^(GF) creamy mash potato chorizo pepper puree baby carrots pad thai chicken sauce	23
Slow cooked lamb shank massaman curry ^(GF) roasted kumara peanuts mint coconut cream coriander basmati rice	23
Braised beef short rib ^(GF) creamy mash potato local black garlic spiced butter salsa verde green peas burgundy sauce	23
Vegetarian risotto ^(V) grated beetroot goats cheese dukkha spiced butter shaved parmesan	22

WOOD FIRED PIZZAS

Chicken cranberry brie cheese roasted cashew nuts cranberry sauce mozzarella cheese	23
Hawaiian champagne ham pineapple mozzarella cheese	20
Tandoori chicken red onion mango chutney greek yoghurt mozzarella cheese coriander	25
Meat lovers champagne ham bacon danish salami chorizo mozzarella cheese bbq sauce	25
Vegetarian mushrooms capsicum onion Kalamata olives mozzarella cheese	20

MEAL BAG (not cooked)

Beef wellington eye fillet steak brie mushroom & spinach pate wrapped in pastry creamy mash potato baby carrots port wine jus	22
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(GF) Gluten Free | (GF^) Can be made Gluten Free on request | (V) Vegetarian
(This may incur an extra charge)

*Please advise us if you have any specific dietary requirements

*We cannot 100% guarantee against trace elements of gluten due to the open nature of our kitchen