

## Sharing 3pm - late

toasted <b>dinner rolls</b>   truffle garlic butter	9
<b>kumara sourdough</b>   house made dips	12
salt & pepper <b>squid</b>   house made garlic aioli	14
chicken liver <b>pate</b> <sup>(GF^)</sup>   plum jelly   sourdough   drunken fig	17
<b>bruschetta</b> <sup>(V)</sup>   bell-pepper pesto   tomato & onion salsa   goats cheese   extra virgin olive oil   aged balsamic	16
karaage fried <b>chicken</b>   sriracha mayo   pickled courgettes	14
<b>Sliders</b>	3 for 15
<b>beef</b>   brie   caramelised onion   Japanese mayo	
slow cooked <b>pork</b>   ranch slaw   bbq sauce	
tempura <b>fish</b>   lettuce   jalapeno capsicum jam   aioli	
<b>charcuterie board</b> <sup>(GF^)</sup>   cured meats   cheese & crackers   dips   pickles   sourdough	35
<b>grazing board</b>   salt & pepper squid   karaage chicken   prawn twisters   samosas	35

### SIDES

mixed <b>leafy greens</b>   tomatoes   feta   orange mustard dressing	7
roasted gourmet <b>potatoes</b>	7
sautéed seasonal <b>vegetables</b>	8
duck fat roasted <b>kumara</b> wedges	8
creamy <b>mash potato</b> & gravy	7
basmati <b>rice</b>	4
straight cut <b>fries</b> & house made aioli	7
<b>curly fries</b> & smoked paprika aioli	9
<b>wedges</b> & sour cream	9
<i>add bacon</i>	2
<i>add cheese</i>	1

## Mains 5pm - late

<b>chicken salad</b> <sup>(GF^)</sup>   avocado   mango curry sauce   crispy noodles   micro herbs	23
beer battered <b>market fish</b>   fennel & wild rocket slaw   quinoa   orange   cherry tomato   verjus   vinaigrette	20
cajun <b>chicken burger</b>   brie   bacon   lettuce   chipotle   tomato relish   aioli   fries	22
roasted <b>chicken</b> <sup>(GF)</sup>   broccoli & cauliflower couscous   chorizo pepper puree   pad thai chicken sauce	28
baked <b>aubergine</b> <sup>(GF^)(V)</sup>   portobello mushrooms   courgettes   goats cheese   side salad of pickled vege   olive tapenade   focaccia bread	23
house made <b>gnocchi</b> <sup>(V)</sup>   truffle mushrooms   spinach   goats cheese   sage butter	25
parmesan crusted <b>snapper</b> <sup>(GF)</sup>   marinated basil pears   feta   wild rocket   kumara shavings   salsa verde   verjus vinaigrette	29
slow cooked <b>lamb shank massaman curry</b> <sup>(GF)</sup>   roasted kumara   peanuts   mint   coconut cream   coriander	28
nz farmed <b>pork belly</b> <sup>(GF)</sup>   ranch slaw   sage & caramelised onion jus   apple sauce	26
<b>braised beef short rib</b> <sup>(GF^)</sup>   manuka smoked bacon & chorizo arancini   local black garlic   spiced butter   pea puree   baby carrots   burgundy sauce	28
21 day aged <b>eye fillet steak</b> <sup>(GF)</sup>   pea & mushroom fricassee   chorizo   black garlic puree   marrow jus   spiced butter	180gm   28
<b>beef wellington</b>   eye fillet steak   brie   mushroom & spinach pate wrapped in pastry   beetroot   baby carrots   port wine jus (served medium-rare)	32

(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

1.5% surcharge applies on all credit card payments  
15% surcharge on Public Holidays