

Sharing 3pm - late

artisan bread house made dips	13
salt & pepper squid house made garlic aioli	16
chicken liver pate ^(GF^A) plum jelly sourdough drunken fig	18
bruschetta ^{(GF^A) (V)} bell-pepper pesto tomato & onion salsa goats cheese extra virgin olive oil aged balsamic	17
chicken 65 ^(GF) 🌶️ chicken tikka spice tempered curry leaves coriander	18.5
tandoori lamb chops ^(GF) Indian spice pea puree sweet yoghurt fig kasundi	19
pork pancake ^(GF) pork scallion pancake Vietnamese pickle pad Thai dressing sriracha sauce coriander	16
pan seared scallops crayfish bon bon green apple romesco cress finger lime	25
beef bon bons crispy onion black garlic cauliflower puree shaved parmesan	16
Sliders (3 pce)	3 for 18
beef brie caramelised onion Japanese mayo	
tempura fish lettuce jalapeno capsicum jam aioli	
charcuterie board ^(GF^A) cured meats cheese & crackers dips pickles sourdough	42
grazing board salt & pepper squid chicken 65 🌶️ prawn twisters samosas	38

SIDES

straight cut fries & house made aioli	8
curly fries & smoked paprika aioli	9.5
wedges & sour cream	9.5
<i>add bacon</i>	2
<i>add cheese</i>	2
extra aioli	1

Mains 5pm - late

chicken salad ^(GF^A) avocado mango curry sauce crispy noodles micro herbs	24
cajun chicken burger brie bacon lettuce chipotle tomato relish aioli fries	24
chicken ballotine ^(GF) mushroom duxelles bacon creamy risotto shaved parmesan capsicum jam	35
house made gnocchi ^(V) truffle mushrooms spinach goats cheese sage butter	33
parmesan crusted snapper ^(GF) sauteed potatoes feta crumble broccolini pinenuts garlic basil oil romesco sauce kumara shaves	36
fish curry ^(GF) pan seared market fish squid roasted potato broccolini red curry sauce finger lime	37
twice cooked pork belly ^(GF^A) creamy risotto sauteed Asian greens caramelised pineapple shaved parmesan 5 spice jus	36
21 day aged Eye Fillet Steak ^(GF) potato gratin chargrilled broccolini cauliflower puree black garlic pink peppercorn sauce	180gm 36
beef wellington ^(served M/R) eye fillet steak brie mushroom & spinach pate beetroot roast potatoes baby carrots port wine jus	39

SIDES

mixed leafy greens tomatoes feta orange mustard dressing	8
sautéed seasonal vegetables	9
duck fat roasted kumara wedges	9
creamy mash potato & gravy	8
gourmet roasted potatoes	8

(GF) Gluten Free | (GF^A) 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