

## Sharing 3pm - late

artisan bread   house made dips	13.9
salt & pepper squid   house made garlic aioli	16.9
chicken liver pate <sup>(GF<sup>A</sup>)</sup>   plum jelly   sourdough   drunken fig	18.9
pumpkin arancini <sup>(V)</sup>   truffle pesto   goats cheese crumble   capsicum jam	16.9
crispy chicken bites <sup>(GF<sup>A</sup>)</sup> 🍷   gochujang   smacked cucumber   coriander	18.5
Spanner crab bruschetta   Devilled crab meat   pickles   sourdough	16.9
pan seared scallops   cauliflower & butternut caponata   lemongrass velouté   leek ash	24.9
soft shell taco 🍷 (2pce)   harissa spiced eye fillet steak   coleslaw   yoghurt tartare	15.9
<b>Sliders (3pce)</b> any 3 for 18	
beef   brie   caramelised onion   Japanese mayo	
slow cooked pork   ranch slaw   BBQ sauce	
tempura fish   lettuce   jalapeno capsicum jam   aioli	
charcuterie board <sup>(GF<sup>A</sup>)</sup>   cured meats   cheese & crackers   dips   pickles   sourdough	43.9
grazing board   salt & pepper squid   crispy chicken bites 🍷   prawn twisters   samosas	39.9

### SIDES

straight cut fries & house made aioli	9.5
curly fries & smoked paprika aioli	11
wedges & sour cream	10.5
add bacon	2.5
add cheese	2.5
extra aioli	1.5

(GF) Gluten Free | (GF<sup>A</sup>) 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

## Mains 5pm - late

chicken salad <sup>(GF<sup>A</sup>)</sup>   avocado   mango curry sauce   crispy noodles   micro herbs	24.9
cajun chicken burger   brie   bacon   lettuce   chipotle   tomato relish   aioli   fries	24.9
beef & cheddar Burger   caramelised onions   lettuce   tomato   aioli   relish   chipotle   fries	23.9
add an extra beef patty	6.9
add a fried egg	3
salt & pepper squid   salad   roasted garlic aioli	23.9
piri piri chicken   crispy potato   broad beans and chorizo casserole   croquette   charred broccolini   dukkha	36.9
house made gnocchi <sup>(V)</sup>   truffle mushrooms   spinach   goats cheese   sage butter	33.5
parmesan crusted snapper <sup>(GF)</sup>   marinated basil pears   kumara wedges   feta   broccolini   kumara shavings   basil pesto   pine nuts	37.9
NZ Lamb Shank   massaman curry   kumara   chili peanuts   coconut cream   coriander   Broccolini   basmati rice	37.9
NZ pork belly <sup>(GF<sup>A</sup>)</sup>   creamy mash   baby carrots   grilled pineapple   celeriac remoulade   apple and ginger puree	36.9
21 day aged Eye Fillet Steak <sup>(GF)</sup>   potato gratin   chargrilled broccolini   baby carrot celeriac puree   black garlic   pink peppercorn sauce	180gm   38.9
beef wellington <sup>(served M/R)</sup>   eye fillet steak   brie   mushroom & spinach pate   beetroot   roast potatoes   baby carrots   port wine jus	39.9
<b>SIDES</b>	
mixed leafy greens   tomatoes   feta   orange mustard dressing	8.9
sautéed seasonal vegetables	9.9
duck fat roasted kumara wedges	10.5
creamy mash potato & gravy	8.9
gourmet roasted potatoes	8.9

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

## Dessert 9am - late

<b>chocolate bomb</b> <sup>(GF)</sup>   doris plum gelato   crushed nuts   plum coulis   honeycomb   oreo crumbs   vanilla bean ice cream   hot chocolate sauce	18
<b>tiramisu</b>   tia maria mousse   Biscuit   espresso anglaise   white chocolate chard   oreo crumbs   vanilla bean ice cream	18
<b>affogato</b>   vanilla bean ice cream   Allpress espresso   shot of either: Bailey's   Tia Maria   Kahlua   Amaretto	16
<b>Ruby and rose</b>   rose parfait   ruby snow   genoise sponge   macadamia   plum coulis	17
<b>trio of kapiti ice cream</b>   vanilla bean   triple chocolate   doris plum   biscuit crumbs	15

### Special Coffees 15

**B'52** | Bailey's | Kahlua | Cointreau  
**Irish Cream** | Irish Whiskey | Bailey's  
**Black Gold** | Amaretto | Bailey's | Frangelico

### Special Hot Chocolates 15

**Nut Job** | Amaretto | Frangelico  
**Jamaican** | Malibu | Dark Rum

### Dessert Wine

Campbells Rutherglen Muscat NV	15	70
Framingham Noble Riesling 2021	17	85

### Port

Mills Reef 2013 Port	18
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