

SMALL PLATES

GARLIC BREAD (VEG) \$12
Pull apart ciabatta with our home-made garlic herb butter
WITH CHEESE +\$3.5

BREAD, OLIVES & DIPS (DAIRY FREE) \$19
Grilled bread with humus, chimichurri, & red pepper dip

JALAPENO POPPERS (5 PCS) \$17
Home-made mayo & drizzled with honey

LOADED FRIES \$22.5
Fries topped with brisket stew, cheese & home-made mayo

SEARED SCALLOPS (GF) 6 pieces \$36
Pan seared scallops with confit garlic, seaweed & red pepper sauce.

LEMON PEPPER CALAMARI (DAIRY FREE) \$19.5
Deep fried calamari rings coated in lemon pepper
Served on leafy greens, with lemon & tartare sauce.

GARLIC PRAWNS (GF) 7pieces \$32
Pan fried prawns with garlic, onion, and zucchini cooked in a garlic butter sauce with a grilled butterfly prawn

KOREAN STYLE FRIED CHICKEN STRIPS \$22
Hom-made crunchy chicken strips with honey glaze dipping sauce

CLASSICS

SEAFOOD CHOWDER \$28.5
Calamari, prawn, fish, mussels, clams in chunky creamy soup served with toasted olive oil bread

KOREAN CHICKEN BURGER \$29.5
(can be made Gluten free) +\$3.50

Deep-fried chicken breast coated in our homemade crunchy coating, slaw, lettuce, McClure's pickles, honey glazed sauce in a brioche bun, with fries and aioli

Swap for Grilled Chicken add +\$3
Add kimchi +\$3.5

CHEESE BEEF BURGER \$31
DOUBLE CHEESE & BEEF BURGER \$42
(can be made Gluten free) +\$3.5

Beef patty made by our local butcher with bacon, lettuce, tomato, caramelised onion, cheddar, sweet tangy McClure's pickles & relish in a brioche bun with fries, salad & aioli

ADD FRIED EGG +\$3.5

FISH & CHIPS (GF/GFA) \$32
Lightly beer battered market fish, lemon, salad served with fries & tartare sauce

Pan-fried add +\$6.5
Add a egg +\$3.5

SIDES

Side Salad (leafy greens with balsamic vinaigrette) \$11

Seasoned vegetables (cumin carrot & broccolini) \$11

Fries with tomato sauce & aioli \$12

Mashed potato with jus \$11

Mac & cheese \$11

Potato Gratin \$7.5

LARGE PLATES

VEGE STACK (VEG/DAIRY FREE) \$32

Tower of grilled field mushrooms, courgettes, eggplant, red peppers, wilted spinach, slow-roasted tomato on a potato rosti, sundried tomato pesto and green oil

GRILLED OR KATSU CHICKEN +\$7.5

CALAMARI +\$9.50

PAN FRIED FISH +\$14.50

ROSTED AUBERGINE (VE) \$31

Humus, roquettes, roasted aubergine, tofu, crunchy chickpeas & pesto

ADD GRILLED OR KOREAN CHICKEN \$7.5

ADD CALAMARI \$9.5

ADD COLD SMOKED SALMON \$14.5

RAVIOLI (kumara & horopito) (V) \$32

The natural sweetness of roasted New Zealand kumara, meets the heat of horopito. Bold, yet balanced, and unmistakably Aotearoa. Cooked in a pesto sauce with sundried tomato and parmesan.

BEEF CHEEK LINGUINI \$34

Linguini pasta with diced braised beef cheek ragout & parmesan

CHICKEN FRANGELICO \$37

Oven roasted served with carrot puree, potato gratin, vegetables & creamed Frangelico sauce

SALADS

KOREN CHICKEN SALAD \$29.5

Deep-fried chicken breast coated in our homemade crunchy coating with leafy greens, honey glazed sauce & kimchi

CRUNCHY TUNA SALAD (DAIRY FREE) \$29.5

Diced raw tuna, onion, tomato, cucumber in a sesame siracha mayo dressing with crunchy tempura & rocket

LARGE PLATES

BRAISED PORK BELLY (DAIRY FREE) \$29

(Not crispy skin)

Slow cooked pork belly served with bok choy, potato gratin, braised radish & honey glazed

FISH OF THE DAY (GLUTEN FREE) \$44

Pan fried, on mashed potato, broccolini, wilted spinach, Grilled prawn and creamed garlic sauce.

GRILLED SIRLOIN (220gm) (GLUTEN FREE) \$42

Prime steer with potato gratin caramelized onion broccolini, mushrooms & bourbon sauce

KANGAROO RUMP \$46

Lean and tender kangaroo rump, dusted with smoked wild garlic, pan seared with mash potato, wilted spinach, cumin carrot, broccolini & bourbon sauce

PLATTERS *for 2-3 people*

SEAFOOD PLATTER \$99

marinated mussels, shrimps cocktail, pan fried scallops, garlic prawns, battered fish, crumbed prawn, lemon pepper calamari, mini seafood chowder, garlic bread, with dipping sauces

Add cold smoked salmon (90 gm) +\$14.5

ORCA PLATTER \$96

Pork ribs, braised pork belly, grilled beef rump, honey chicken nibbles, buffalo chicken nibbles, brisket stew, fries & dipping sauces



DESSERT

AFFOGATO

Vanilla ice cream, short black, whipped cream and flourless brownies

\$14

With choice of liquor

\$22

CHOCOLATE FONDANT

\$15

Self-saucing chocolate with vanilla ice cream

+

DIRTY SUNDAE

\$15

Messy sundae with vanilla ice cream, chocolate sauce, flourless brownies, chocolate shaving and whipped cream

PAVLOVA BOMB

\$15

With thick cream, berries, lemon curd, flourless brownie & chocolate shaving