

## **SMALL PLATES**

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### **GARLIC BREAD** V \$10

pulled apart ciabatta with herb & garlic butter  
+ cheese \$2.5

### **SZECHUAN CALAMARI** DF \$17

with szechuan pepper seasoning & tartare sauce

### **TEMPURA SALMON** \$21

fresh salmon wrapped in nori, with salmon mousse,  
miso mayo, parmesan brittle, pickled ginger &  
togarashi seasoning

### **GARLIC PRAWNS** \$21

pan fried prawns in garlic, green beans & coriander

### **LAMB CUTLETS** DF \$21

with cumin carrots, caramelized garlic, onion & chilli

### **TEMPURA CAULIFLOWER BITES** V \$14

with sriracha mayo & nam jim sauce

### **ORCA CHICKEN WINGS** GF/DF 6pcs \$14

tossed in honey glazed sauce with 12pcs \$25  
sesame seeds & fresh spring onion

### **CHORIZO MEATBALLS** \$17

beef & chorizo meatballs, eggplant, chipotle sauce  
& whipped feta

### **BBQ BABY BACK RIBS** GF/DF \$18

slow roasted pork ribs served with spicy bbq sauce

## **LARGE PLATES**

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### **BRAISED CHICKEN LEG GF \$26**

honey glazed chicken leg served with bok choy, pumpkin velouté & baby carrots

### **GRILLED SIRLOIN STEAK \$32**

250gm premium NZ grass fed Angus beef steak, with mushroom velouté pot pie, baby carrots, baby onions & red wine jus

### **CRISPY PORK BELLY DF \$27**

with cauliflower puree, bok choy, caramelized garlic, chilli, onion, chorizo crumbs & dijon mustard & maple sauce

### **LAMB RACKS \$34**

250gm lamb, oven roasted in herb crust with mashed potatoes, green beans, whipped feta, chimichurri & minted jus

### **FISH OF THE DAY GF \$35**

pan fried catch of the day, wilted spinach, mashed potatoes, kumara crisps & romesco sauce

### **OVEN ROASTED CAULIFLOWER V \$22**

with smoked potato ravioli, mushrooms, kumara crisps & pumpkin velouté

### **VEGE STACK VE/GF \$23**

oven roasted field mushrooms, courgettes, eggplant, red peppers, spinach, slow roasted tomatoes, potato rosti & chimichurri

### **FISH & CHIPS DF \$26**

beer battered catch of the day, mixed greens & tartare sauce

## **GOURMET BURGERS**

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**OUR BURGERS ARE SERVED WITH FRIES, HOMEMADE MAYO,  
ON A BRIOCHE OR GLUTEN FREE BUN**

### **SOUTHERN CHICKEN BURGER \$23**

crispy buttermilk chicken breast, slaw, lettuce & chipotle mayo

### **BEEF BURGER \$24**

180gm brisket beef patty, bacon, lettuce, tomato,  
red onion, cheddar, McClure's pickles & sweet tomato relish

### **MUSHROOM BURGER V \$21**

panko crumbed portobello mushroom, slaw, pickled ginger  
& sriracha mayo

## **SALADS**

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### **NAM JIM SALAD GF \$19.5**

grilled chicken, mixed greens, Asian slaw, spiced peanuts  
& nam jim dressing

### **CAESAR SALAD \$19.5**

bacon, anchovies, poached egg, crouton, baby cos & parmesan

### **TOFU SALAD V \$18**

deep fried tofu, roasted cauliflower, mixed greens & sriracha mayo

### **ADD PROTEINS TO YOUR SALAD**

grilled or buttermilk chicken breast **\$6.5**

szechuan calamari **\$6.5**

house smoked Salmon **\$9**

## **SIDES**

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**Side salad** : with nam jim dressing & feta GF/V **\$9**

**Mash potatoes**: with red wine jus GF/V **\$9**

**Seasonal vegetables**: with thick cut bacon & parmesan **\$9**

**Fries** : with parmesan truffle mayo GF/V **\$11**

**Mac'n Cheese** : bacon, cheese, parmesan **\$11**

## DESSERT

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### **SALTED CARAMEL PAVLOVA** GF \$15

salted caramel cream, fruit compotes,  
caramel sauce, & berry dust

### **STICKY DATE PUDDING** \$14

with date puree, chocolate mousse & creamy butterscotch sauce

### **SORBET** GF \$15

flourless chocolate brownie, berry coulis,  
meringue crumbs & toasted hazelnut

### **SUNDAE** GF \$12.5

3 scoops of vanilla ice cream with  
chocolate sauce & toasted hazelnut

## DESSERT WINES 50ml pour

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De Bortoli Botrytis Semillon	<b>\$10</b>
Saving Grace Noble Riesling	<b>\$11.5</b>
Quinta de la Rosa White Port	<b>\$11</b>
Quinta de la Rosa Ruby Port	<b>\$11</b>
Quinta de la Rosa Tawny Port	<b>\$11</b>