

DINNER

ENTREE

Duck liver parfait, croutons with apple, cherry, rhubarb chutney. (GF by request) 15-

Fried buttermilk chicken, lime, coriander, chipotle aioli. GF 16.50-

Whitebait fritter, salsa verde, batter crisps, rocket, lemon. 19-

Pulled lamb and pea croquettes, mint and cumin labneh. 16.50-

Fresh fish ceviche, lemon, micro salad, orange and coriander granita. GF/DF 16-

Asparagus and haloumi fritter, avocado, salsa picante. V 16-

SALAD - All \$20-

Horopito lamb salad, feta, agave, roasted pumpkin, caramelized onion, olives, spinach.

Thai chicken salad, crispy noodles, roasted peanuts.

Crispy pork wombok salad, sweet apple & raisin chutney, chilli & lime dressing.

Hot smoked salmon salad, pickled beetroot puree, crunchy vegetables, capers, mayo.

Vietnamese beef salad, fresh chilli, pumpkin seeds, puffed grains, cucumber, coriander, mint, chilli & lemongrass dressing.

Smoked chicken salad, pear, iceberg lettuce, avocado, walnuts, sunflower seeds, tamarillo & ginger compote.

VEGETARIAN OR GF BY REQUEST

MAIN

Traditional beer battered fish & chips w/ tartare sauce, lemon & salad. 29-

Confit pork belly, celeriac puree, plum and apple sauce, brussel sprouts, potato gratin, gravy. GF 31-

Chilli, tomato and cocoa braised beef cheek, parpadelle, olives, spinach, parmesan. 29-

Herb crusted fish of the day on Salad Nicoise. DF 29-

Butter poached lamb rump, pickled beetroot puree, spinach, parsnip, dukkah, jus. GF 32-

Pumpkin, blue cheese and rocket fettucine, pumpkin seeds and parmesan. V 27-

Confit duck leg, tamarillo and ginger compote, pak choy, potato gratin, jus. GF 36-

Red curry of chicken and pineapple, jasmine rice, crispy shallots, mung beans. GF 29-

Dry Aged beef fillet, potato gratin, Bearnaise, parfait, greens, slow roasted carrot, jus. GF 36-

PIZZA - All \$18-

Smoked salmon, red onion, cream cheese, capers, mozzarella.

Tomato, pesto, rocket, Feta, mozzarella.

Smoked chicken, thyme, agave roasted pumpkin, balsamic onions, spinach, mozzarella.

Mushrooms, caramelized onion, blue cheese, thyme, mozzarella.

Bacon, chorizo, tomato, bbq sauce, red onion, mozzarella.

Roast lamb, beetroot, pumpkin, feta, caramelize onion, mozzarella.

Roast chicken, bacon, red peppers, rocket, mozzarella, chipotle aioli.

Ham off the bone, fresh pineapple, mozzarella.

SIDES

Fries w/ aioli, Green salad w/ mint vinaigrette, Steamed spring vegetables. 7-

DESSERTS OF THE DAY, YOUR WAITPERSON WILL ADVISE.