

(Available From 4pm-Late)

DESSERT

Chocolate Lovers / \$19

Chocolate fondant, brownie, chocolate soil, meringue, served with triple chocolate ice cream

Pina Colada Cheesecake / \$19

Malibu and coconut cheesecake, poached pineapple, pineapple coconut gel, maraschino cherry

Sticky Date Pudding / \$19

Served with oat crumble, vanilla ice cream and caramel sauce

Trio of Ice Cream / \$17

Served with whipped cream, chocolate or strawberry sauce, and finished with chopped nuts

NZ Cheese Board / \$29 (GF Crackers Available)

A selection of fine local cheese, served with assorted crackers, pear & fig relish, grapes, nuts and raspberry jam

SHARING PLATTERS (Serves 6-8 PAX)

Antipasto Platter / \$65

Assorted cold cured meats including ham, smoked chicken, Salami & pastrami | Stuffed vine leaves | Olives | Hard & soft cheeses | Pickles | Crackers

Asian Hot Platter / \$45

Mini samosas | Spring rolls | Pork wontons | Prawn tempura | Sweet chilli sauce

THANK YOU FOR DINING WITH US!!



Brunch (Available From 10am-4pm)

Soup of the Day / \$12

Served with bread roll and butter

Dark Ale Beer Battered Market Fish & Chips / \$23

Mixed greens, lemon, tartar sauce & house fries

Angus Beef Burger / \$25

Beef patty, lettuce, tomato, beetroot, onion, bacon, cheese & onion dip on homemade brioche bread with house fries

Fettuccine Carbonara / \$25 (Add Chicken or Prawns / \$4)

Fettuccine pasta, creamy sauce, bacon & parmesan

Eggs Benedict (Choice of Bacon, Salmon or Spinach) / \$20

Poached eggs, English muffin, hash brown, mushroom & hollandaise sauce

Waffles / \$15

Grilled banana, berry compote, whipped cream & maple syrup

All Day (Available From 10am-Late)

ENTRÉE

Garlic Bread / \$11

Baked baguette with garlic butter served with muhammara and balsamic oil

Panko Crumbed & Fried Spanish Goat Cheese / \$18 (VG)

Pickled pears, candied nuts, tomato, plum reduction & mixed greens with pesto

Pork Belly Bites / \$18

Glazed with yakitori sauce, wasabi slaw & sesame seeds

Salt & Szechuan Pepper Squid / \$18

Served with lime aioli and seaweed salad

Caesar Salad / \$18 (Add Chicken or Prawns / \$4) (GF & DF OPT)

Baby cos lettuce, tomato, bacon, capers, anchovies, eggs, croutons, parmesan

Cajun Spiced Grilled Cauliflower / \$22 (V/GF)

Corn salsa, kumara, garlic hummus, balsamic & chimichurri sauce

PIZZA / \$21

We make our own pizza dough in-house

Margherita (VG)

Buffalo mozzarella, basil, cherry tomatoes with grated mozzarella

New York

Pepperoni, bacon, champagne ham, Spanish chorizo with grated mozzarella

Hawaiian

Champagne ham, pineapple, onion with grated mozzarella

Chicken Tikka

Tikka chicken, capsicum & onion with grated mozzarella

Dinner (Available From 4pm-Late)

STEAK (GF/DF)

Comes with your choice of one side, tomato confit, steam baby vegetables and your choice of sauce

Silver Fern Sirloin Steak 250g / \$37

Silver Fern Rib Eye 300g / \$39

T-Bone Steak 400g / \$42

SAUCE SELECTION

Port Wine Jus | Peppercorn Jus | Mushroom Sauce | Béarnaise Sauce | Chimichurri Sauce | Black Garlic Butter

SIDE SELECTION / (ADDITIONAL SIDES \$7.50ea)

Garlic Mashed Potatoes | French Fries | Garden Salad | Duck Fat Roasted Potatoes | Steamed Seasonal Vegetables | Fried Eggs

MAINS

Herb Coated Rack of Lamb / \$39 (GF/DF)

Served with le puy lentil ragout, grilled asparagus, carrot & truffle puree, finished with mint jus

Slow Cooked Lamb Shank / \$36 (GF)

Served with garlic mashed potatoes, baby vegetables, carrot & truffle puree, tomato confit & port wine jus

Oven Roasted Free Range Chicken Breast / \$36 (GF)

Served with risotto, fried cauliflower, beetroot, pea puree, candied nuts & finished with port wine jus

Chicken Schnitzel / \$26

Served with garlic mashed potatoes, green salad, and tomato confit finished with green pepper sauce

St. Louis Pork Ribs / \$36 (GF/DF)

Slow cooked in homemade BBQ sauce, served with duck fat roasted potatoes and Asian slaw

Pan Fried Ora King Salmon / \$36 (GF)

Served with garlic mashed potato, baby carrot, parsley, quinoa tabbouleh & béarnaise sauce

Vegan Salmon (TOFU) / \$23 (GF)

Firm tofu, seaweed crust, carrot, asparagus, spiced pears, quinoa salad with our homemade peanut sauce and scallion oil