

Gump-tion | LUNCH & LOUNGE

Available from 11am-9pm

Golden Agria Chips (v, gf) 14

Served with tomato sauce

Pork and Chive Wonton (p) 16

Served with smoked chipotle and ginger soy sauce

Mixed Green Salad (gf, vg, df) 15

Lettuce & seasonal vegetables topped with sunflower & pumpkin seeds mixed with a citrus dressing

Lemon Pepper Squid (s) 18

Crispy fried squid seasoned with salt and pepper and served with your choice of mayonnaise *or* black garlic aioli *or* tartare sauce, complemented with a lemon wedge and a small salad

Crispy Chicken Thigh Pieces 18

Marinated chicken thigh tossed in our special coating, then fried to crispy and served on an Asian slaw topped with Peri Peri Mayo

Grilled Panini (gf*) 19

Choose 3 fillings:

Ham, chicken, cheddar cheese, brie cheese, cranberry sauce, tomato, avocado, onion, bacon, egg, served with fries and sauce

Beef Burger (p, gf*, vg*) 28

120g beef patty chargrilled and topped with belly bacon, melted American cheddar cheese, caramelised onions, fresh tomatoes, iceberg lettuce, finished with gherkin mayo, tomato relish and your choice of fries *or* garden salad

add beef patty 8
add fried, free-range egg 4.5

df – dairy free gf – gluten free n – contains nuts p – contains pork s – contains seafood v – vegetarian

vg – Vegan plant-based food * – on request

Buttermilk Fried Chicken Burger (p, gf*) 28

24 hour marinated chicken thigh tossed in our special coating then fried, served with coleslaw, pickles, tomato, bacon, cheese, ranch dressing and green tomato relish with your choice of fries or garden salad

Creamy Chicken and Mushroom Fettuccine 38

Chicken and mushrooms cooked with garlic and onions deglazed with white wine and finished with cream and parmesan cheese

Beef Ribeye (250g) with Chips, Fried Eggs and Jus 46

Grass fed beef ribeye has medium marbling and a clean flavour, cooked to your liking on the chargrill and finished in the oven

Warm Sticky Date Pudding (v) 19

Salted caramel mascarpone, vanilla bean ice cream, almond crunch and butterscotch brandy sauce.

Sorbet Duo (vg, g f) 19

Mango and raspberry sorbet on a bowl of freshly cut fruit salad, marinated in an orange and mint dressing

CHEESEBOARD

All cheeses come from NZ's award-winning cheese makers Whitestone Cheese Co based in Oamaru and are served with a selection of crackers, toasted breads and condiments.

1 Person 18

(gf*, nut-free on request)

2 People 29

Includes a tasting of;

Double Cream Mt Domett Brie, Vintage Totara Cheddar & Windsor Blue

We take all reasonable precautions to avoid any kind of cross-contamination. However, please be aware that gluten products are present in our kitchens, so while our procedures are sufficient for most people with gluten intolerance, we recommend that those with EXTREME gluten allergies order with caution.

df – dairy free gf – gluten free n – contains nuts p – contains pork s – contains seafood v – vegetarian

vg – Vegan plant-based food * – on request