



### Entrée

#### **Cheese Garlic Bread / \$15 V**

focaccia smothered in garlic butter & cheese

#### **Charred Sourdough / \$19 V**

traditional sourdough w/ basil pesto & beetroot hummus

#### **Soup of the Day / \$17 V**

toasted garlic & rosemary focaccia bread

#### **Sticky Crispy Hoisin Pork Belly Bites / \$25 GF**

parsnip puree, hoisin maple glaze, toasted sesame seeds, pickled cabbage

#### **Confit Duck Croquette / \$24**

pulled duck croquette, spiced plum compote, micro herbs

#### **Beetroot Cured Salmon / \$26 GF**

horseradish, mandarin segments, crème fraîche, microgreens,

#### **Salt & Pepper Squid / \$26**

pickled red cabbage, lemon mayo

### Salads

#### **Caesar Salad / \$25 GF**

organic lettuce, aged parmesan, anchovies,  
croutons, bacon, caesar dressing, poached egg

#### **Black Pepper Steak Salad / \$25 GF DF**

cherry tomato, spring onion, lettuce mix,  
flaked almonds, honey soy dressing

### Burgers

#### **Angus Beef Burger / \$32**

grilled beef, brioche bun, bourbon BBQ sauce,  
bacon, swiss cheese, lettuce, fried shallots, fries

#### **Southern Fried Crispy Chicken Burger / \$32**

crispy fried chicken, bacon, swiss cheese, brioche  
bun, carnival slaw, chipotle mayo, fries

#### **Vegan Burger / \$26 V**

pumpkin & quinoa patty, lettuce, beetroot relish,  
vegan aioli, fries

### Pasta

#### **Seafood Linguine / \$37**

fresh linguine, mixed seafood, garlic, fresh herbs,  
chilli

#### **Beef Short Rib Ragu / \$35**

slow braised short rib in red wine sauce

#### **Portobello Mushroom Linguine / \$32 VG**

linguine, confit onion, baby spinach, parmesan,  
truffle oil

### Sides / \$13

Duck fat potatoes

Creamed spinach

Steamed seasonal vegetables

Fries & Aioli

Creamy garlic mushrooms

Mixed green salad



### Mains

#### **Crispy Pork Belly with Apple Cider jus /\$43 GF**

cauliflower puree, caramelised apple, parsnip chips & apple cider jus

#### **Market Fish / \$42 GF**

roasted vegetable & chickpeas warm salad, spinach, salsa Verde

#### **Pan-Roasted Chicken Breast / \$40**

Couscous, shiitake barley risotto, chimichurri

#### **Grass-Fed Rib-Eye Steak 250g / \$45 GF**

W/ a choice of two sides and one sauce

(Sauce: Red Wine Jus, Peppercorn Sauce or Mushroom Sauce)

#### **Tempura Fish & Chips / \$35**

house slaw, lemon wedge, tartare sauce

#### **Chef's Curry of the Day / \$32**

Paratha, basmati rice

### **Desserts/\$20**

#### **Lime coconut Panna cotta**

red wine poached pear, crushed shortbread, nutty crunch tuile

#### **Sticky walnut Toffee Pudding/N**

toffee sauce, vanilla ice cream

#### **Dark Chocolate Marquise**

mascarpone whipped cream, streusel crumb

#### **Basque Cheesecake**

creamy vanilla bean cheesecake, mixed berry compote, chantilly cream

#### **Ice Cream Sundae**

chantilly cream, chocolate sauce or caramel sauce

#### **Selection of NZ Cheeses: One Person \$18 / Two Person \$28 / Three Person \$38**

dried fruit, nuts, crackers

DF – dairy-free GF – gluten-free N – contains nuts V –vegetarian VG –vegan \* – on request