

ENTREE

Garlic Bread \$14 v

served with homemade dukkah & balsamic oil

Panko Crumbed & Fried Spanish Goat Cheese \$20 v

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

Lamb on Flat Bread \$21

baked bread with lamb, cheese, onion, cumin, mint, hummus & garlic sauce

Fried Chicken \$21

Taiwanese style fried chicken, chilli mayo, cilantro oil & prawn crackers

Caesar Salad \$21 ^{GF} _{DF}

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

- add chicken or prawns + \$4

PIZZA

Margherita \$25 V

buffalo mozzarella, basil pesto, cherry tomatoes with grated mozzarella & pesto mayo

New York \$25

pepperoni, bacon, champagne ham, Spanish chorizo, grated mozzarella & BBQ sauce

Hawaiian \$25

champagne ham, pineapple, onion with grated mozzarella & onion mayo

Chicken Tikka \$25

tikka chicken, capsicum & onion with grated mozzarella & tzatziki sauce

Shrimp & Bell Pepper \$27

shrimp, bell pepper, walnuts with grated mozzarella & kickin sauce

SHARING PLATTERS (serves 2 people)

Churrasco Skewer Platter \$79

1 skewer of lamb, 1 skewer of beef & 1 skewer of chicken wings served with chimichurri, potato wedges, Provoleta, lettuce & tomato salad

Asian Hot Platter \$21

mini samosas, spring rolls, pork wontons, prawn twisters & sweet chilli sauce

STEAK

Indulge in the pinnacle of New Zealand's beef excellence with our Silver Fern Steak. Cooked to your liking, every bite promises an unforgettable culinary journey through New Zealand's finest beef traditions.

Comes with steamed baby vegetables and your choice of one side and one sauce

Sirloin Steak 250g - \$41 Ribeye 300g - \$45 T-Bone Steak 400g - \$51

Side Selection (extra sides \$7.50 each)

garlic mashed potatoes | thick cut fries
garden salad | duck fat roasted potatoes
steamed seasonal vegetables | fried eggs

Sauce Selection

port Wine jus | peppercorn jus | mint jus
mushroom sauce | bearnaise Sauce
chimichurri Sauce | roasted garlic butter
green pepper butter

All prices are GST inclusive.

MAINS

Herb Coated Rack of Lamb \$45 GF

served with Le Puy lentil ragout, potato, duck-fat roasted, carrot & truffle puree, finished with mint jus

Slow Cooked Lamb Shank \$42 GF

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

Oven-Roasted Free Range Chicken Breast \$39 GF

served with mushroom risotto, fried cauliflower, beetroot puree, candied nuts and finished with port wine jus

Chicken Schnitzel \$29

served with garlic mashed potatoes, green salad, tomato confit & finished with pepper sauce

St Louis Pork Ribs \$37 GF DF

slow cooked in homemade BBQ sauce, served with duck fat roasted potatoes and coleslaw

Pan Fried Ora King Salmon \$44 GF

served with shrimp paella, grilled broccolini, grilled cherry tomatoes & cilantro oil

Slow-Cooked Beef Short Ribs \$42 GF

served with potato gratin, sauteed mushroom, duck fat roasted carrot, beef & truffle puree, port wine jus

Prawn Fettuccine Carbonara \$34

pancetta, parmesan, garlic, parsley foam, sun-dried tomato & arugula

VEGAN / DAIRY FREE / VEG

Cajun Spiced Grilled Cauliflower \$25

served with corn salsa, kumara, garlic hummus, balsamic & chimichurri sauce

Braised Mushrooms \$27

Portobello mushroom, tofu, pumpkin seeds, pesto, roasted beetroot & iceberg lettuce

DESSERT

Indulge in our tempting array of desserts, each meticulously crafted to satisfy your sweet cravings.

Lemon Meringue Pie \$22

served with lemon gel, coconut ice cream & chocolate snow

Cheesecake \$22

served with black doris plum ice cream, rum infused baked pineapple & berry compote

The Cocoa Pod \$23

served with affogato ice cream, chocolate soil & raspberry dust

Sticky Date Pudding \$21

served with oat crumble, cherry, vanilla bean ice cream & toffee sauce

Pavlova \$21

with orange mascarpone, lemon curd, meringue, pistachio crumble & seasonal fresh berries

Trio of Ice Cream \$19

served with whipped cream, chocolate sauce, chopped nuts & brandy snap

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

All prices are GST inclusive.