



Entrees

Garlic Bread / \$20 V

homemade focaccia smothered in garlic butter & cheese

Seasonal Soup of the Day / \$20 V

toasted artisan sourdough

Seafood Chowder / \$30

locally sourced seafood, creamy white wine & herb broth, toasted artisan sourdough

Pork Ribs / \$29 GF/DF

low and slow until tender, glazed in homemade BBQ sauce

Chicken Wings / \$25 GF/DF

crispy chicken w/ choice of BBQ or peri-peri glaze

Crispy Duck Parcels / \$24 DF

ginger & five spice pulled duck, pickled vegetables, coriander & lime dressing

Garlic Prawns / \$28 GF

pea puree, fried chorizo, vegetable crisps

Beetroot Cured Salmon / \$28 GF

horseradish, mandarin segments, crème fraiche, microgreens

Salt & Pepper Squid / \$27

pickled red cabbage, lemon mayo

Mains

Pan Seared Salmon / \$50 GF

truffle potato gratin, sautéed spinach, fried caper, microgreens, hollandaise

Braised Lamb Shank / \$45 DF

kumara & potato mash, port jus, chimichurri, seasonal veg

Tempura Fish & Chips / \$35

house slaw, lemon wedge, tartare sauce

Chef's Curry of the Day / \$30

paratha and basmati rice



Burgers

Angus Beef Burger / \$32

grilled angus beef patty, gherkins, burger sauce, brioche bun, bacon, swiss cheese, lettuce, fries

Southern Fried Crispy Chicken Burger / \$32

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

Nosh Plant Based Vegan Burger / \$26 VG

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

Pasta

Slow Braised Beef Short Rib Ragu / \$36

slow cooked short rib in red wine sauce

Smoked Chicken Pappardelle / \$36

creamy garlic & parmesan sauce, smoked chicken, sundried tomato, baby spinach, fresh herb

Portobello Mushroom Linguini / \$33 V

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

Salads

Black Pepper Crusted Beef Salad / \$25 DF/GF

cherry tomato, spring onion, lettuce mix

flaked almonds, honey soy dressing, balsamic glaze

Smoked Chicken Salad / \$26 GF

cucumber, red onion, roasted pumpkin, feta, toasted walnuts, honey mustard vinaigrette

Sides / \$13

Fries & Aioli

Duck Fat Potatoes

Creamy Spinach Steamed

Seasonal Vegetables

Creamy Garlic Mushrooms

Mixed Green Salad

Onion Rings



From The Grill

Ribeye (250g) /\$55

Richly marbled, juicy, packed with bold flavour

Sirloin (250g) /\$50

A lean, tender cut, grilled just the way you like it.

Pork Ribs (500g) /\$42

Slow-cooked until fall-off-the-bone tender, finished
with our signature house-made BBQ glaze.

Peri Peri or Lemon Pepper Half Chicken /\$40

Marinated, basted in your choice of Peri Peri or Lemon Pepper,
and grilled to perfection.

Add Surf & Turf /\$15

Top your grill selection with succulent prawns in a rich, creamy
garlic sauce

*All grill dishes are served with your choice of two sides
and one sauce*

Sides

Fries & Aioli

Duck Fat Potatoes

Creamy Spinach

Steamed Seasonal Vegetables

Creamy Garlic Mushrooms

Mixed Green Salad

Onion Rings

Sauce

Red Wine Jus

Peppercorn Sauce

Mushroom Sauce



Desserts/\$20



Lime Coconut Panna Cotta

red wine poached pear, crushed shortbread, nutty crunch tuile

Sticky Walnut Toffee Pudding

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