

# STARTER'S

## BREAD of the DAY

olive oil, dukkha, black garlic butter (V)

12.5

## SOUP of the Day

seasonal local ingredients, ciabatta bread (V)

12.0

## CHICKEN

grilled chicken salad, tomato, cucumber, avocado aioli dressing (DF GF)

17.5

## PRAWNS

prawn sauté, white bean puree, chorizo, lemon burnt butter, ginger vinaigrette (GF)

18.0

## LIQUID SALAD

virgin bloody mary, pickled baby carrots, celery, stuffed olives (V)

15.0

## MUSSELS

saffron, chardonnay, fennel broth, cherry tomato, chilli, parsley (GF LS)

17.5

V- Vegetarian, D- Dairy, GF- Gluten free, N- Nuts, H- Healthy option, LS- Low sugar



# GRILL

all grill items served with hand cut potatoes and your choice of sauce.

## T-BONE

350g fried free range egg (GF LS)

35.0

## PRIME STEER SIRLOIN

250g onion rings (LS)

32.0

## PORK RACK

sage, kawakawa marinade, caramelized peach (GF)

30.0

## CHICKEN

breast fillet, thyme & sage stuffing (HO LS)

28.0

### SAUCES

béarnaise

onion jus

apple sauce

red wine jus

creamy pepper sauce

roasted garlic & thyme butter

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# Mains

## SALMON

sautéed greens, preserved lemon, caper butter, parsley, blistered vine tomatoes (GF LS)  
27.0

## VENISON

back strap, roasted eggplant, caramelised carrot, feta & date relish (GF)  
38.0

## MILLE FEUILLE

pumpkin & beetroot stack, filo pastry, roquette salad, balsamic reduction (V LS)  
27.0

## SIDES & ACCOMPANIMENTS

greek salad with kalamata olives  
green salad with cherry tomatoes  
steamed seasonal vegetables  
seasoned wedges, sour cream  
fries with tomato and aioli

7.0

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# D ESSERTS

## TRIO OF CHOCOLATE

milky-bar white chocolate vodka, opera cake, baileys truffle (V)

## PANNA COTTA

passion fruit, lemon short bread, cointreau syrup (V)

## FONDANT

dark chocolate, anglaise, vanilla ice-cream, raspberry coulis (V)

## PUMPKIN CHEESECAKE

cinnamon tuille, salted caramel sauce (V)

All desserts 14.5

## CHEESE PLATTER

quince paste, fresh grapes, dried figs, mixed nuts and crackers, puhoi cheese pakiri blue, brie, aged cheddar) (V,N)

17.5

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