



Bar Snacks

Fried cashews, burnt miso, lime, chilli \$8 # !

Onion rings, chipotle mayo \$8 *

Blanched edamame beans, pickled vegetables, cauliflower hummus \$8 # * !

Entrées

Seared scallops, roasted cauliflower hummus, bacon, cashew nuts \$16 # !

Honey and ginger glazed prawn cutlets, pea and wasabi risotto, fried shallots \$16 #

Char grilled chicken salad, avocado and lime puree, crushed macadamia nuts 100g/200g \$15/\$23 # !

Confit salmon fillet, corn panna cotta, black garlic, citrus emulsion \$16 #

Vegetable okonomiyaki, Japanese mayo, katsu sauce, karengo seaweed flakes \$15 *

Beef tataki, ponzu sauce, pickled vegetables, sesame seeds \$17 # !

Mains

Char grilled beef striploin, salted caramel onions, pommes puree, watercress salsa verde 180g/250g \$27/\$32 #

Sous vide lamb rump, pea puree, roasted carrot, fondant potato 160g/240g \$27/\$32 # !

Fish of the day, saffron braised fennel, roasted vine tomato, citrus beurre blanc 160g/240g \$25/\$30 #

Pork tocino, java rice, pickled vegetables, fried free range egg \$28 # !

Beetroot and tarragon risotto, pickled beetroot, lime crème fraiche \$25 # *

Chicken pappardelle, sautéed mushrooms and bacon, thyme and shallot cream sauce, parmesan \$25 #

Beef burger, handmade beef pattie, beetroot relish, lettuce, tomato, pickle, black garlic aioli \$22 #

Open steak (180g) sandwich, creamy mushrooms, sourdough, lettuce, tomato \$23 #

Sides \$6

French fries, salt and vinegar * !

Wedges and sour cream *

Green leaves, pickled vegetables # * !

Fresh seasonal vegetables # * !

Desserts \$12

Dark chocolate delice, raspberry gel, coffee syrup #

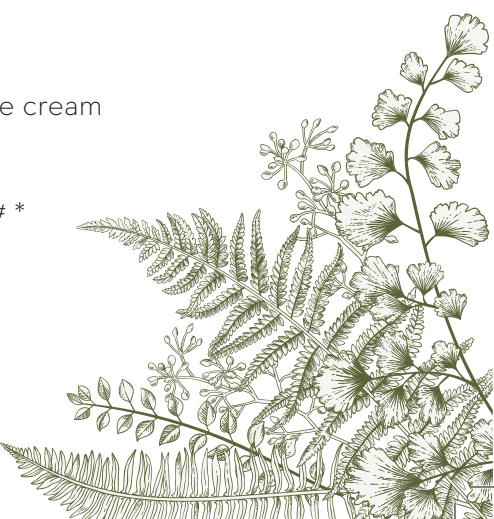
Chia and apple cider fritters, burnt butter caramel, vanilla ice cream

Selection of Duck Island ice-cream # * !

Tonka bean and coconut crème brulee, sesame tuille # *

Gluten Free on request * Vegetarian on request

! Dairy Free on request





BEVERAGES

150ml g 250ml G 750ml B

House Wine

- Montana Festival Block Sauvignon Blanc, Marlborough \$8g \$13G \$38B
- Montana Festival Block Chardonnay, Gisborne \$8g \$13G \$38B
- Montana Festival Block Pinot Gris, Waipara \$8g \$13G \$38B
- Montana Festival Block Pinot Noir, Marlborough \$8g \$13G \$38B
- Montana Festival Block Merlot Cabernet, Hawke's Bay \$8g \$13G \$38B

Sparkling

- Brancott Estate Brut Cuvée 200ml \$10
- Deutz Marlborough Cuvée 200ml \$17.5

Sauvignon Blanc

- Good Company Sauvignon Blanc, Marlborough \$9g \$14G \$41B
- Makers Anonymous Sauvignon Blanc \$10g \$15G \$42B
- The Ned Sauvignon Blanc, Marlborough \$11g \$16G \$47B

Chardonnay

- The Ned Chardonnay, Marlborough \$11g \$16G \$47B
- Church Road McDonald Series Chardonnay \$12g \$17G \$50B

Aromatics

- Jacob's Creek Moscato, South Eastern, AUS \$9.5g \$14.5G \$41B
- Good Company Pinot Gris, Marlborough \$9g \$14G \$41B
- Makers Anonymous Pinot Gris \$10g \$15G \$42B
- Makers Anonymous Rose \$10g \$15G \$42B
- The Ned Pinot Gris, Marlborough \$11g \$16G \$47B

Pinot Noir

- Mt Difficulty Roaring Meg Pinot Noir, Central Otago \$14g \$19G \$60B

Shiraz Blend

- Jacob's Creek Shiraz, South Eastern, AUS \$8.5g \$13.5G \$40B
- Trinity Hill Syrah, Hawke's Bay \$10g \$15G \$41B
- Jacob's Creek Double Barrel Shiraz, Barossa Valley, AUS \$12.5g \$17.5G \$59B

Merlot

- Trinity Hill Merlot, Hawke's Bay \$11g \$16G \$42B

International Beer

- Corona, Mexico \$9
- Stella Artois, Belgium \$9

Local Beer

- Waikato Draught \$7.5
- Speight's Gold \$7.5
- Mac's Gold \$7.5
- Mac's Black \$7.5
- Mac's 3 Wolves \$7.5
- Mac's Hop Rocker \$7.5
- Steinlager Mid \$7
- Steinlager Pure \$8
- Steinlager Classic \$8
- Steinlager Tokyo Dry \$8

Cider

- Isaacs Cider \$7.5

Non-alcoholic Beverages

- Coffee \$4.5 Extra Shot + \$1 Takeaway Cups + \$1
- Soft Drinks \$4
- Juices \$4.5
- Nakd Water Still \$6
- Nakd Water Sparkling \$10
- Red Bull \$5
- Ginger Beer \$5
- L&P \$5

Leclub Members Rate: \$2.00 off standard prices. Not available during Happy Hour

