



LUNCH

(Available 11.30am – 2.30pm)

\$20 LUNCH SPECIALS wait staff to advise

HEREFORD PRIME SCOTCH FILLET SANDWICH | \$30 [GFA]

baby cos, parmesan, tomato relish, aioli, shoestring fries + aioli

PRAWN AND CHORIZO LINGUINI | \$30

baby spinach, cherry tomatoes, lemon zest, garlic butter emulsion

HARISSA SPICED LAMB SALAD | \$29 [GFA]

spinach, zucchini, roasted red pepper, red onion, crumbed haloumi, mint yoghurt

AVAILABLE LUNCH/DINNER

GRILLED CHICKEN AND ISRAELI COUS COUS SALAD | \$28 [GFA]

slow roast tomato, rocket, cucumber, red onion, roast cashews, olives, feta, champagne vinaigrette, pesto aioli

BEER BATTERED FISH AND CHIPS | \$31 [GFA][DF]

house-made tartare sauce, mixed leaf salad

HERB AND PESTO CRUSTED PORTOBELLO MUSHROOMS | \$32 [GF][DFA]

pea puree, roast kumara cubes, baby carrots, slow roasted tomato, baby onions

HEREFORD PRIME SCOTCH FILLET | \$45 [GFA]

beer battered steak cut fries, rocket, cherry tomato, parmesan salad, peppercorn sauce

DINNER

(Available 5.30pm– close)

LAMB RUMP | \$43 [GF]

pea puree, crushed new potato, broccolini, slow roast tomato, salsa verde

CRISPY TWICE COOKED PORK BELLY | \$39 [GF]

creamy garlic mash, braised red cabbage, green beans, pancetta batons, cider jus

SLOW BRAISED TE KANUKA VALLEY BEEF SHORT RIB | \$43 [GF]

creamy garlic mash, sautéed button mushrooms, green beans, confit onions, fried shallots, shiraz jus

DINNER SPECIAL wait staff to advise



GLUTEN FREE



GLUTEN FREE AVAILABLE



VEGETARIAN