



DINNER

(Available 5pm– close)

BEER BATTERED FISH AND CHIPS | \$32 [GFA][DF]

house-made tartare sauce, mixed leaf salad

PORTOBELLO MUSHROOM RISOTTO | \$28 [V][GF][DFA]

sun-dried tomatoes, baby spinach, thyme, rosemary, parmesan

BACON WRAPPED CHICKEN ROULADE w/ SPINACH + MOZZARELLA | \$43 [GF]

roasted cauliflower, pumpkin puree, toasted almonds, chicken jus

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

creamy garlic mash, warm butternut + brussel sprout salad w/ red onion, spinach,
balsamic dressing, pork jus

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

creamy garlic mash, braised leeks and bacon, broccolini, shiraz jus

HEREFORD PRIME SCOTCH FILLET | \$49 [GF]

beef fat potatoes w/ rosemary salt, broccolini and cauliflower w/ EVO, shaved parmesan, sauce Diane

DINNER SPECIAL wait staff to advise

[GF] GLUTEN FREE

[GFA] GLUTEN FREE AVAILABLE

[V] VEGETARIAN

[DFA] DAIRY FREE AVAILABLE