



DINNER

(Available 5pm–close)

GRILLED CHICKEN SALAD | \$29 [GF][DFA]

roast kumara, grilled zucchini + asparagus, cherry tomatoes, cucumber, quinoa, spring onion, feta, pesto aioli

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

house-made tartare sauce, mixed leaf salad

PESTO + MOZZARELLA CRUSTED ORGANIC SWISS BROWNS | \$33 [V][GF][DFA]

slow roast tomato, roast kumara, confit onions, cauliflower puree, kumara crisps

BACON WRAPPED CHICKEN ROULADE w/ FETA, ROSEMARY + THYME | \$41 [GF]

potato gratin, green beans, romesco, chicken jus

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

creamy garlic mash, roquette + cherry tomato + shaved fennel salad, apple puree, balsamic glaze

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

creamy garlic mash, broccolini, baby carrots, onion rings, shiraz jus

ROAST LAMB RUMP | \$44 [GFA][DFA]

eggplant puree, mediterranean vegetables, orzo, feta whip, mint + gremolata dressing

PRIME SCOTCH FILLET | \$49 [GF][DF]

potato + pea salad w/ creamy wholegrain mustard, bacon wrapped asparagus, shiraz jus

SIDES

creamy garlic mash | \$8 (GF)

mixed leaf salad w/ shaved parmesan | \$10 (GF)

assorted seasonal vegetables w/ sea salt + extra virgin olive oil | \$12 (GF)

[GF] GLUTEN FREE

[GFA] GLUTEN FREE AVAILABLE

[V] VEGETARIAN

[DFA] DAIRY FREE AVAILABLE