



DINNER

(Available 5pm– close)

GRILLED CHICKEN + ISRAELI COUS COUS SALAD | \$31 [GFA][DFA]

roast pumpkin, kumara, sunflower seeds, mixed leaves, red onion, feta, pesto aioli

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

house-made tartare sauce, mixed leaf salad

PORTOBELLO MUSHROOM RISOTTO | \$31 [V][GF]

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

ADD CHICKEN | \$8

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 [GFA][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][DFA]

beef fat potatoes, rocket, cherry tomato + parmesan salad, peppercorn sauce

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