

## BAR SNACKS

<b>Shoestring Fries</b> <b>V</b>	8
<b>Beer Battered Fries</b> Aioli <b>V</b>	11
<b>Grilled Breads</b> Balsamic reduction, olive oil, roast garlic butter <b>V</b>	14
<b>Sundried Tomato &amp; Mozzarella Arancini</b> Parmesan, aioli (5) <b>V</b>	17
<b>Beef Nachos</b> Sour cream, sweet chilli sauce <b>GF</b>	20
<b>R Crispy Calamari</b> Lemon, coriander salad, chipotle mayo	16
<b>R Fried Buffalo Chicken Wings</b> Ranch dressing (10)	16
<b>BBQ Pork Belly Sliders</b> Slaw, pineapple salsa (4)	20

## BURGERS & SAMMIES

<b>I Am Vegan</b> Kumara, spices, cos lettuce, tomato, avocado, ranch dressing with fries <b>VG DF</b>	20
<b>Buffalo Chicken Burger</b> Lettuce, pickles, tomato, aioli with fries	22
<b>Open Steak Sandwich</b> Rocket, tomato, caramelised onion, black garlic mayo, smoked cheddar with fries <b>GFO</b>	24

# SHARE PLATES

<b>Caprese Salad</b>	<b>18</b>
Tomato, mozzarella, basil, olive oil, balsamic reduction <b>GF V</b>	
<b>R Fried Falafel</b>	<b>17</b>
Beetroot hummus, basil pesto, mesclun (6) <b>V VG DF GF</b>	
<b>R Crispy Chicken</b>	<b>18</b>
Green apple, ginger slaw, kewpie mayo <b>GF</b>	
<b>Smoked Beetroot Salad</b>	<b>21</b>
Radish, pea tendrils, feta, cashew, avocado, roast kumara, pomegranate reduction (add chicken for \$6) <b>V GF</b>	
<b>Chicken Skewers</b>	<b>18</b>
Spring onion, micro salad and yakitori sauce (4) <b>GF DF</b>	
<b>Beef Carpaccio</b>	<b>23</b>
Silver fern eye fillet with deep fried cappers, rocket, parmesan, olive oil, smoked sea salt, lemon <b>GF</b>	
<b>R Battered Prawns</b>	<b>19</b>
Gourmet potatoes, bacon, micro salad, hollandaise sauce (5)	
<b>Steamed Mussels</b>	<b>22</b>
Chilli, cream, lemon, garlic, white wine, crispy bread (10) <b>GFO</b>	
<b>Braised Pork Ribs</b>	<b>24</b>
Legendary BBQ sauce <b>GF DF</b>	

# MAINS

<b>Chicken Caesar</b>	<b>26</b>
Coz lettuce, parmesan, bacon, garlic croutons, dressing, poached egg <b>GFO VO</b>	
<b>R Pork Schnitzel</b>	<b>28</b>
Lemon, thyme and caper burnt butter, cauliflower and white bean puree, slaw, minted potatoes	
<b>Beer Battered Fish and Chips</b>	<b>26</b>
Garden salad, beer battered fries, tartare sauce <b>DF</b>	
<b>R Chicken Thai Green Curry</b>	<b>28</b>
Tomato, baby corn, basil, capsicum, lemon grass, jasmine rice (medium <b>🌶️</b> ) <b>GF DF VGO</b>	
<b>Market Fish</b>	<b>36</b>
Gourmet potatoes, spinach, battered prawns, hollandaise	
<b>Beef Cheek Fettuccine</b>	<b>32</b>
Olives, basil, parmesan, truffle oil	
<b>Roast Pork Belly</b>	<b>32</b>
Baby kumara, pear puree, rocket and pumpkin seed salad, balsamic glaze <b>GF DF</b>	
<b>Beef Eye Fillet</b>	<b>38</b>
Sage, bacon and onion rosti, vine ripened tomato, roasted garlic butter, pinot noir jus	

# SIDES

<b>Stir Fried Mixed Seasonal Vegetables</b> Sweet soy <b>GF VG DF</b>	10
<b>Smashed Potatoes</b> Butter, mint <b>GF</b>	10
<b>Garden Mix</b> Balsamic vinaigrette <b>GF DF VG</b>	8
<b>Truffle Fries</b> <b>VG DF GF</b>	10

# DESSERTS

<b>Chocolate Brownie</b> Kapiti vanilla Ice cream, cherry and raspberry compote	14
<b>R Churros</b> Ice-cream, sauce, sugar spice mix	13
<b>White Chocolate and Passionfruit Cheesecake</b> Lychee jelly <b>GF</b>	14
<b>Coconut and Lime Bliss Balls</b> Mousse, berry compote <b>VG DF</b>	14
<b>Affogato</b> Coffee, liquor, ice cream <b>GF</b>	16

**Check out our drinks menu for hot drinks, special coffees, ports, whiskeys and liqueurs**