



LUNCH

(Available 11.30am – 2.30pm)

STICKY PULLED PORK BELLY TACOS | \$28

house-made slaw, fried shallots, spring onion, shoestring fries, aioli

BLT SANDWICH | \$28 [GFA]

bacon, lettuce, tomato, caramelised onion, Swiss cheese, toasted Turkish bread, shoestring fries, aioli

POACHED PRAWN AND EGG NOODLE SALAD | \$29 [DF]

mung beans sprouts, cucumber, edamame beans, spring onions, peanuts, chilli w/soy mirin, mint, coriander dressing

LUNCH SPECIAL | Wait staff to advise

AVAILABLE LUNCH/DINNER

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

grilled sweetcorn, zucchini, cherry tomatoes, spring onion, Israeli cous cous, grilled haloumi, 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, grilled asparagus, 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