



Mains

Herb Crusted Lamb Rack	\$46.00
Crushed potato with mint pesto, cherry tomato, pea puree, ro beetroot, red wine jus	oast baby
Fried Chicken Burger	\$29.00
Lettuce, bacon, mozzarella, Caeser dressing, homecut fries	
Big Glory Bay Salmon	\$39.00
Gourmet potato, peas, broccolini, chorizo white wine cream s	sauce
Black Sesame Venison Medallion	\$37.00
Succotash, whipped avocado, crisp tortilla, chilli chocolate jus	S
Dry Aged Rib Eye	\$43.00
Baby potato with fennel vinaigrette, roast cauliflower, onion	rings, diane sau
Lemongrass Braised Pork Belly	\$38.00
Pumpkin seed and miso glazed kumara, fig and apple chutne broccolini, cracking, port jus	y, granola,
Battered Blue Cod Small \$28.00	\$39.00
Triple cooked agria fries, garden salad, char grilled lemon wit	th tartare
Miso Glazed Kumara	\$26.00
Kumara chips, granola, puffed capers, buffalo mozzarella, su	mac pumpkin

Mini Loaf	\$13.50
Garlic butter & Dips	
Buttermilk Fried Chicken	\$22.00
Mixed salad, Caeser dressing	
Salt and Pepper Calamari	\$18.50
Mixed salad, orange, citrus mayo	
Baked Brie	\$18.50
Balsamic glaze, honey walnuts, fig and apple chutney, & cri	•
Sharing Platter For 2-3 \$35.00 F	or 4-6 \$60.00
A selection of tasty morsels from the menu	
Sides	
Homecut Fries, Aioli	\$9.50
Green Salad	\$8.00
Grilled Broccolini, Honey Mustard Dressing	\$12.00
Please notify the staff if you have any allergies or dietary requirements.	



DESSERT MENU

Eton Mess \$18.00

Blueberry meringue, berry sorbet, lemon curd, whipped cream, fresh and macerated berries, lemon and thyme sherbert

Banoffee \$18.00

Caramel soaked banana cake, roast banana parfait, whipped caramel, vanilla mascarpone, banana chips

Chocolate Baileys Cheesecake \$18.00

Bailey's cheesecakes, chocolate baileys jelly, brown sugar short bread, Kapiti affogato ice cream, chocolate hazelnut sauce

Trio of Sorbet \$16.00

Please ask for today's flavor's Please notify the staff if you have any allergies or dietary requirements