

# BAR MENU

12pm - 9pm

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## SMALLER & SHAREABLES

<b>Fries</b> v, df Black garlic chardonnay mayonnaise	14
<b>Marinated Olives</b> v, vg, df, nga Burnt orange & rosemary	16
<b>Sourdough</b> v, dfo, ngo Smoked butter	16
<b>Oysters</b> - Minimum order of 3 Natural - pink peppercorn mignonette Beer battered - tartare sauce	8.50 ea / 75 doz
<b>Nashville Fried Chicken</b> ngo, nf Ajo blanco pickles	22
<b>Grilled Peri Peri Prawns</b> dfo, ngo Smoked tomato sauce, chargrilled sourdough, lemon	27
<b>Cheese Selection</b> Local cheeses, house made relish, quince purée, walnuts, sourdough & crackers	38
<b>Chargrilled Courgette</b> v, dfo Labneh, gremolata	17
<b>Crispy Spuds</b> v, dfo Herb butter, smoked mayo	17

**v** vegetarian - **vo** vegetarian optional

**vg** vegan - **vgo** vegan optional

**df** dairy free - **dfo** dairy free optional

**nga** no gluten added - **ngo** no gluten optional

**nf** nut free - **nfo** nut free optional

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We try our best, but our kitchen is not completely free of gluten.  
Please speak to your server if you have any concerns.

+2% surcharge on all credit card and contactless debit payments.

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## MAINS

<b>Beef Burger</b> dfo, ngo 150g waygu beef patty, cheddar, foxtail pickle sauce, pickles, milk bun, fries	29
<b>Chicken Burger</b> ngo Fried chicken thigh, ajo blanco sauce, green slaw, swiss cheese, milk bun, fries	32
<b>Fish &amp; Chips</b> df Battered line caught fish, caper mayo, locally sourced organic salad & fries	34
<b>Smoked Fish Pie</b> Locally sourced line caught fish and seafood, nduja, veg, chargrilled sourdough, lemon	37
<b>Butternut Spaghetti</b> v, vg, dfo Creamy butternut sauce, sun-dried tomato, hazelnuts, goats cheese	34
<b>Short Rigatoni Ragù</b> dfo Braised waygu beef cheek, Asiago, olive oil, pepper	37

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## STEAKS

<b>Angus Eye Fillet 200g</b> df, dfo, nga Bordelaise jus, fries, locally sourced organic salad	56
<b>Angus Sirloin 250g</b> dfo, nga Creamy peppercorn sauce, fries, locally sourced organic salad	52

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## SALADS

<b>Caesar Salad</b> vo, ngo Locally sourced cos lettuce, Grana Padano, anchovies, croutons, caesar dressing, egg → add chargrilled chicken thigh	24 9
<b>Roast Pumpkin &amp; Chickpea Salad</b> v, vgo, dfo Rocket, crumbled feta, lemon-tahini dressing, pickled red onion, toasted pine nuts	26

# DESSERT

Served until 9pm

<b>Cobbler</b> v, nga Apple, pear, caramel, gingerbread ice cream	18
<b>Creme Brulee</b> v, nga Classic vanilla, fennel ice cream	18
<b>Brownie</b> v, ngo 72% dark chocolate, Amarula ice cream	18
<b>Milk Tart</b> v, nga Cinnamon, orange caviar	18

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# DRINKS LIST

## BEER

Heineken  
Heineken Silver Low Carb  
Heineken 0.0%  
Export Ultra Low Carb Lager  
Tuatara Hazy Pale Ale  
Tuatara Interstellar IPA  
Tuatara Regenerate Pilsner  
Murphy's Irish Stout  
Monteith's Hazy Lemonade  
Garage Project Fugazi 2.2%  
Garage Project Tiny XPA <0.5%  
Guest Tap

Please speak to your server to find out what we are pouring.

## COCKTAILS

**Limoncello Spritz** 16  
Pallini Limoncello, prosecco and soda.  
Built in a wine glass.

**The Gingerbread Milk Punch** 21  
A clarified almond milk punch with Beefeater gin, gingerbread, English breakfast tea and lemon.  
Served over ice.

**The Sparkling Cocktail 1** 18  
Hennessy, prosecco, sugar cube and bitters.  
Delicate, dry, sweet.  
Served straight up.

## NON-ALCOHOLIC COCKTAILS

**Lyre's Amalfi Spritz** 14  
Lyre's Italian Spritz, Lyre's Classico and soda.  
Built in a wine glass.

**Rhubarb Highball** 14  
Lyre's Aperitif Dry, Lyre's Italian Spritz, house-made rhubarb cordial and soda.  
Built in a tall glass.

**Virgin Milk Punch** 14  
A clarified almond milk punch with gingerbread, English breakfast tea and lemon.  
Served over ice.

**Virgin Kentucky Buck** 16  
Lyre's American Malt, Strawberry, lemon juice, bitters, ginger beer.  
Served over ice.

Please ask your server about our full cocktail list.  
Made downstairs and delivered to your table.

## CHAMPAGNE

NV Veuve Clicquot Yellow Label Brut *Champagne* 25 130  
NV Veuve Clicquot Rosé *Champagne* 26 145

## SPARKLING

NV Da Luca Prosecco *Veneto* 14 65  
NV Cloudy Bay Pelorus Brut *Marlborough* 17 75  
NV Cloudy Bay Pelorus Rosé *Marlborough* 17 75

## SAUVIGNON BLANC

2024 Northrow *Marlborough* 12 52  
2024 Swiftsure by Man O' War *Marlborough* 13 60  
2024 Craggy Range Te Muna *Martinborough* 17 80  
2023 Cloudy Bay *Marlborough* 19 90

## PINOT GRIS

2023 Northrow *Gisborne* 12 52  
2023 Rockburn *Central Otago* 17 80  
2024 Jules Taylor *Marlborough* 16 75

## CHARDONNAY

2024 Northrow *Gisborne* 12 52  
2022 Twenty Acres by Bogle *California* 16 75  
2023 Nga Waka *Martinborough* 17 80  
2024 Paritua Willow *Hawke's Bay* 19 90

## ROSÉ

2023 Northrow *Hawke's Bay* 12 52  
2024 Bijou *Provence* 14 65  
2024 Whispering Angel *Provence* 19 90

## AROMATICS

2023 Dicey Riesling *Central Otago* 16 75  
2024 Matawhero Chenin Blanc *Gisborne* 16 75

## PINOT NOIR

2023 Northrow *Marlborough* 12 52  
2020 Margrain River's Edge *Martinborough* 17 80  
2022 Swiftsure by Man O' War *Central Otago* 19 90

## SYRAH

2022 Trinity Hill Syrah *Hawke's Bay* 15 70  
2023 Craggy Range Syrah *Hawke's Bay* 18 85  
2023 Two Hands Gnarly Dudes Shiraz *Barossa Valley* 19 90

## FULL-BODIED REDS

2022 Grant Burge Ink Cab/Sauv *Barossa Valley* 15 70  
2023 Brookfields Sun-Dried Malbec *Hawke's Bay* 16 75  
2024 Matawhero Single Vineyard *Gisborne* 15 70  
Merlot