Sharing

Fried calamari, tartare sauce, lemon (gf) $15

Buttermilk fried chicken, pickled red onion, sriracha mayo $23

Nacho's, guacamole, sour cream, tomato salsa, mozzarella (gf,v) $18 add slow cooked pulled pork $8

Marinated olives (v,gf,lf) $14

Baked brie, hot honey, zaatar seasoning, grilled ciabatta (v) $14

Kentucky fried cauliflower, sweet chilli (vg,lf) $19

Pink Lady Fries – Truffle / Peri Peri / Lemon pepper / Zaatar (gf,lf) $16

Starters / Light

Marlborough oysters – Lemon, shallot, red wine vinegar or Japanese vinaigrette, $6ea min two

Ginger cured salmon, nori, ginger mayo, pickled cucumber, furikake, seaweed (gf,lf) $24

Burrata, basil, tomato, olive oil, pinenuts (vg,gf) $19

Grilled sweet chilli marinated prawns, spinach cream cheese sauce (gf) $24

Beef Carpaccio, parmesan pinenuts, rocket salad, sundried tomato, truffle mayo, olive oil $22

Mains

Juicy beef brisket burger, Swiss cheese, bacon, caramelized onion, lettuce, tomato, burger sauce, brioche bun, fries $29

Sous vide pork belly, apple syrup, red cabbage, caramelized apple, portobello mousse, thyme jus (gf) $36

Panfried groper, creamy polenta, courgette, carrot, yuzu beurre blanc (gf) $43

Venison stew, potato puree, red wine poached pear, seasonal vegetables $36

Slowly cooked lamb shoulder, couscous, hasselback eggplant, Broccolini, artichoke, lamb sauce with thyme & cumin $38

Chargrilled beef scotch fillet, garlic & herb Potatoes, broccolini, mushroom sauce or red wine jus (gf,lf) $42

Roast pumpkin orzo, parmesan, sage (vg) $29

Courgette, herb cake, rocket salad, pomegranate (v) $28

Sweet $16 ea

White chocolate mousse, tonka bean, cherry, chocolate 'Earth'

Frangipane, macadamia ice Cream, waffle, peanut Butter

Crème Caramel

Pink Lady