Something for the table

Available from 5pm
(gf) gluten free (v) vegetarian (vg) vegan
Please ask wait staff for gluten free options

Cheesy garlic loaf 7.5

Entrée

Ceviche – fresh fish, coriander, cucumber, tomato, red onion & coconut cream 9.5 (gf)

Ras el hanout seasoned lamb kofta – tzatiki 14 (gf)

Shredded pork and coriander wontons w aioli dipping sauce. 9.5

Oven roasted marinated aubergine – garlic, thyme, and lemon marinade 12 (v) (vg)

Seafood Chowder – creamy with blue cod and mix of seafood, toasted ciabatta 12 Available as main 17

Marinated chicken kebabs – satay sauce 9

Posh Nosh

Slow braised lamb shank pie – mash potato, peas, mint jus, puff pastry lid 25

Steamed mussels – lemongrass, coriander & coconut cream broth, ciabatta 23 (gf)

Stuffed chicken breast – wrapped in bacon, mushrooms, roasted kumara potatoes, green beans, thyme jus 25

Walnut and parmesan crusted blue cod – piped mash, buttered spinach, aioli 31.5

Apricot & herb stuffed pork belly – green beans, potato croquette, apple cider & sage jus 27.50

Beef

Beef short rib – croquette, garlic buttered sautéed green beans 22.5

Chargrilled steak –

Choose one:	Choose one:	Choose one:
mushroom sauce;	croquette;	scotch; 34
garlic butter;	mash;	sirloin; 27.5
jus;	fries;	

served with petit salad

Pub Grub

Available from 5pm
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Mushroom and herb fettuccini – creamy white wine sauce 15.5 (v) option of grated parmesan

Lemon pepper squid garden salad – citrus aioli 18

Crumbed schnitzel – red wine jus, slaw, creamy mash or fries 21

Angus beef burger – bacon, beetroot, swiss cheese, onion rings, salad greens, tomato relish, aioli, ciabatta bun, fries 21.5

Beer battered Chatham Island blue cod – homemade tartare, steak fries, petite salad 24.5

Sides

Available all day

Eggs (2) 3 (v)

Potato rostis'(2) 4 (v)

Bacon 4

Gluten free bread (2 slices) 4

Battered onions rings 4.5

Fries, tomato sauce, garlic aioli 6.5 (v)

Vege of the day 6.5 (v)

Mixed green salad 6.5 (v)

Wedges, sour cream, sweet chilli 8 (v)

Three cheese sauce 4.5

Desserts

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Chocolate coconut truffles – decadent dark chocolate, dates, pecan & walnut topping, vanilla ice cream 13.5 (v)(gf) vegan ice cream available

Homemade apple & blueberry pie – vanilla ice cream & wild berry sauce 12.5

Death by chocolate – chocolate brownie, Whittaker's chocolate mousse, whipped vanilla cream, dark chocolate garnish, vanilla ice cream 12.5 (gf) vegan ice cream available

Key lime pie – crispy biscuit base, passionfruit drizzle, vanilla ice cream 12.5

Vanilla ice cream sundae – nuts, wafers, your choice of sauce, chocolate, berry, passionfruit or caramel 8.5

Cheese board 15.5

Liquid desserts

Expresso martini – Espresso coffee, butterscotch liqueur, vodka 12.5

Death by tim tam – Baileys, crème de cacao, vanilla vodka, caramel syrup, fresh cream 12.5

Irish coffee – Butterscotch schnapps, baileys, jameson whiskey, espresso coffee, caramel sauce, whipped cream 12.5

Affogato – Espresso coffee, vanilla ice cream, your choice of bailey s amaretto or cointreau liqueur 12.5