



Oʻnacks			
Marinated Olives, Rosemary, Citrus GF/DF/VGN	9	Soup of the Day, Toasted Sourdough V/GF on request	18
Roasted Tomatoes, Labneh Yogurt, Basil Oil, Dukkah, Sourdough \lor	14	Cured Meat Platter, Serrano Ham, Salami Milano, Chorizo, Pickled Vegetables, Olives, Toast, Dips DF	36
Grilled Tiger Prawns, Hollandaise Sauce, Lime GF	26		14
Lamb Shoulder Croquettes (4), Parmesan Cheese, Mint Sauce, Labneh ${\it H}$	22		17
Substantial			
Grilled Chicken Caesar Salad, Cos Lettuce, Soft Boiled Egg, Anchovies, Bacon, Parmesan, Croutons, Caesar Dressing	28	Market Fish & Chips, Battered Market Fish Fillets, Fries, Tartare Sauce, Salad DF	32
Garden Salad with Green Leaves, Carrot, Cucumber, Radish, Labneh, Seeds, Chardonnay Dressing GF / Add chicken + \$8 DF on request	18	Beef Burger, 180g Angus Beef Patty, Burger Sauce, Beetroot Relish, Grilled Onion, Lettuce, Tomato, Cheddar Cheese, FriesFries	29
Club Sandwich, Toast, Grilled Fresh Chicken Breast, Bacon, Fried Egg, Cheese, Lettuce, Tomato, Fries GF on request	34	Sirloin Steak 200g, Fries, Garden Salad, Truffle Jus DF/H	38
Dessert			
Mango & Coconut Mousse, Chocolate Cake Base, Mango Mousse, Coconut gel, Mango Sorbet ${\scriptscriptstyle V}$	19	Ice Cream & Sorbet, 3 Scoop Selection H/V (GF/VGN on request) New Zealand Cheese Selection, Quince Paste, Grapes, Crackers H (GF on request)	16
Cream Caramel, Granny Smith Apple Compote, Sesame Crumble, Raspberry Meringue V	19		, ZY
Espresso Parfait, Chocolate & Almond Strudel, Kahlua jelly, Chocolate Tuille, Chocolate Sauce \lor	22		