

CARVERY

Harissa Roast Chicken
preserved lemon, zatar (GF/DF)

Beef Rump Cap
Brazilian style picanha, smoked paprika (GF/DF)

Pork Porchetta
sage, fennel seeds (GF/DF)

Vegetarian Wellington
creme fraiche, mushroom duxelles (V)

Lamb Shoulder

1.8-2kg (pre-order 24hrs)
served to the table, 12hr slow roasted, chimichurri, mint gatrique
\$49

SIDES

Twice Cooked Crispy Potatoes
(VG/GF)

Sauteed Cabbage
(VG/GF)

Roasted Vegetables
(VG/GF)

Yorkshire Pudding
(V)

Selection of Salads
(V/GF)

DESSERTS

Coconut Buns
(V/N)

Apple Crumble
(V)

Rice Pudding
(GF)

BEVERAGE

Beer Carafe \$22
a selection of local New Zealand tap beers, served by the litre

NZ Wines \$10 / \$40
a selection of wines from renowned NZ wine regions, by the glass or bottle