

ENTREES

- GARLIC BREAD** **v** 14
Crusty baguette roll with garlic butter
- SOUTHERN FRIED CHICKEN** **GF** 18
Crispy fried chicken strips served with Chipotle mayonnaise
- CALAMARI** **GF** 17
Crispy fried calamari, lemon and black pepper dressing, rocket, parmesan and romesco

EXPRESS

- PENNE ALLA VODKA** **v** 18
Penne rigate pasta in a spiced creamy tomato vodka sauce with freshly shaved parmesan
ADD CHICKEN 7
- SEAFOOD CHOWDER** 18
Steamed mussels, shrimp and smoked kahawai velouté, served with toasted ciabatta
- CRISPY PORK BELLY** **GF** 18
Potato mash, caramelized pear, celeriac puree, sage, baby capers, red wine glaze
- NOURISH BOWL** **v GF DF** 18
Edamame, green slaw, cucumber, avocado, cos, radish, rice paper, crispy chick peas, hummus, miso dressing
ADD SMOKED SALMON 10

MAINS

- STEAK TURKISH SANDWICH** 27
130gm scotch fillet served pink, onion rings, bacon jam, Swiss cheese, rocket, habanero mustard mayo on toasted garlic Turkish bread
ADD SALT AND VINEGAR SHOESTRING FRIES 7
- CHICKEN PARMIGIANA SANDWICH** 24
Parmesan crumbed chicken breast topped with prosciutto, Napoli sauce, buffalo mozzarella, basil pesto, rocket and parmesan on toasted garlic Turkish bread
ADD SALT AND VINEGAR SHOESTRING FRIES 7
- FISH AND CHIPS** **DF** 29
Market fish in a light beer batter served with salt and vinegar shoestring fries, a baby cos garden salad, homemade tartare, ketchup and a fresh lemon wedge
- GRILLED BEEF SALAD** **GF v** 28
Chargrilled NZ prime beef with wild garlic and woodsmoke rub, crispy potatoes, roasted kumara and pumpkin, caramelised onion relish, dried Kalamata olives, feta, salad leaves and a sticky mustard dressing
- BACON & MUSHROOM PAPPARDELLE** 26
Pappardelle pasta with Swiss brown mushrooms, and bacon, in a truffle cream sauce, garnished with parmesan cheese
ADD CHICKEN 7
- PULLED BEEF BURGER** 26
Panko crumbed pulled and pressed beef, melting cheddar, shaved prosciutto, pickles, lettuce, truffle mayonnaise and ketchup
ADD SALT AND VINEGAR SHOESTRING FRIES 7

• STEAKS •

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ALL STEAKS ARE SERVED
with your choice of sauce and either
duck fat chips or potato purée

SOUS-VIDE RUMP 275GM 42
Silver Fern

SCOTCH FILLET 225GM 48
Hereford Prime

SIRLOIN 250GM 44
Hereford Prime

EYE FILLET 200GM 49
Silver Fern Reserve

SIGNATURE STEAK
RIB-EYE 500GM 62
Hereford Prime on the bone, cooked
sous-vide for 18 hours, served medium

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• SAUCES •

- BLUE CHEESE 5
GREEN PEPPERCORN 5
MUSHROOM 5
GARLIC BUTTER **GF** 5
RED WINE JUS **DF** 5
HOMEMADE BBQ SAUCE **DF** 5
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• SIDES •

- POTATO PURÉE **GF** 9
DUCK FAT CHIPS 9
SHOESTRING FRIES **DF** 9
with salt and vinegar seasoning and garlic aioli
BROCCOLI AND BLUE CHEESE SAUCE **GF DF** 9
FRESH GARDEN SALAD **GF DF** 9
with honey mustard dressing
SEASONAL STEAMED VEG **GF DF** 12
MAC 'N' CHEESE 9
ONION RINGS 10
CREAMY MUSHROOMS **GF** 12
with garlic and thyme
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GF GLUTEN FRIENDLY ON REQUEST **DF** DAIRY FREE ON REQUEST **v** VEGETARIAN ON REQUEST