

ALL DAY MENU



Available 24 hours

- Beef & Vegetable Casserole** w creamy mash potato \$18
- Spaghetti Bolognese** w tomato, beef & parmesan \$14
- Beetroot Nicoise Salad** w boiled egg, green beans, capers & house vinaigrette (V, GF) \$15
- Smoked Chicken and Cheese Panini** \$15
- Marinated Chicken Salad** w candied walnuts, orange segments, salad greens & chipotle mayo (GF) \$15

DINNER MENU



Available 6.00^{pm} – 9.00^{pm}

ENTRÉE

- Fish Sliders**
w potato crisps & tartare sauce \$14.50
- Slow Cooked BBQ Ribs** (GF available) \$17.50
- Lemongrass Poached Prawn Salad**
w coconut dressing \$16.50
- Salt & Pepper Chicken Wings** (GF) \$15.50
- Polenta Fries** (VEG)
w shaved parmesan & garlic aioli \$10.50
- Breads & Dips** (VEG, V) \$9.00

DESSERT

- Cardamom & lime brûlée \$12.50
- Seasonal fruit crumble w vanilla ice cream \$12.50
- Chocolate & raspberry tart \$12.50
- Trio of ice cream & cookies \$12.50
- Affogato w amaretto biscuit (add a liqueur \$9) \$12.50

MAIN

- Beef Scotch** (GF)
pancetta wrapped w crushed potatoes, caper berries, pink peppercorns, roasted garlic & beef jus \$37
- Lamb Leg** (GF)
sous vide for five hours in rosemary, garlic, preserved lemon w falafel, broad beans, sundried tomato & jus \$31
- Free Range Chicken Breast**
marinated in pomegranate molasses, paprika, cumin, cayenne pepper, served w a dukkha potato gratin, green beans & baby carrots \$31
- Pork Medallions**
w bacon and apple slaw, baby carrots, candied walnuts & cider vinegar gastrique (spice infused reduction of sugar & vinegar) \$31
- Akaroa Salmon**
w a pistachio parmesan crust, salad of avocado, pear, radish, pea tendrils & horse radish cream \$35
- BBQ Beef Short Ribs**
w green salad & chunky fries \$30
- Falafel** (V, GF)
on wilted kale, fried chili, and garlic w a lime & cardamom yoghurt \$28
- Chicken Burger**
w bacon, haloumi & chips \$23
- Beef Burger**
w crumbed prawn, haloumi, bbq sauce & chips \$23

\$5 tray service fee applies.

GF–Gluten free VEG–Vegetarian V–Vegan RSF–Refined sugar free

Some dishes included on our menu may contain nuts, seeds, seafood/crustacean, soya, wheat or eggs. Please ask for assistance if you require any information regarding the dishes or ingredients included in the menu.

ALL DAY AND
À LA CARTE MENU

