



## DINNER

5pm - 10pm

### STARTERS

Truffle & Wild Mushroom Arancini, Black Garlic Aioli (V)	22
Tandoor Flatbread, Caramelised Onion & Olive Emulsion, Crispy Shallots, Chermoula (V)	18
Seafood Chowder, Green Lip Mussels, Prawns, Salmon, Toasted Focaccia	26
Grilled Scallops, Apple & Celery Salad, Mango & Coriander Salsa, Lime (DF, GFI)	26
½ or 1 Dozen Steamed Dumplings, Chilli Garlic Oil (DF, VGO) <i>vegan (N) / chicken / pork</i>	13 / 23
Coconut Crumbed Chicken Tenders, Pickled Chilli, Kachumber, Pipian Verde (GFI, DFO)	24
Pancetta Wrapped Duck Liver Pâté, Port & Grape Chutney, Walnut Bread (N, GFIO)	23

### MAINS

Corn Fritter Tacos, Black Beans, Avocado Salsa, Sour Cream, Chilli Pepper Sauce (V, GFI, VGO) <i>add chicken</i>	34 8
Caesar Salad, Bacon, Anchovies, Poached Egg, Parmesan, Focaccia (VO, GFIO) <i>add prawns / chicken</i>	20 8
Fettuccine, Tomatillo, Holy Basil, Tomato & Garlic Passata, 'Wairiri Buffalo' Burrata (V) <i>add prawns / chicken</i>	37 8
Grilled Akaroa Salmon, Green Pea Risotto, Asparagus, 'Noilly Prat' Vermouth Sauce (GFI)	45
Grilled Chicken Piccata, Tomato, Mozzarella, Thyme, Charred Broccolini, Sautéed Potato (GFI)	37
Thai Chicken Noodle Curry, Seasonal Asian Vegetables, Crispy Curry Leaf (DF, GFI)	37
Maple & Cranberry Glazed Duck Breast, Herb Potato, Spring Vegetables, Orange Jus (GFI)	44
Caramelised Pork Belly, Smoked Kūmara Purée, Seasonal Grilled Vegetables, Beetroot & Cider Gravy (DF, GFI)	42

VG = Vegan | V = Vegetarian | DF = Dairy Free | GFI = Gluten Free Ingredients | N = Contains Nuts  
VGO = Vegan Option Available | VO = Vegetarian Option Available | DFO = Dairy Free Option Available  
GFIO = Gluten Free Ingredients Option Available

*We cannot guarantee the food preparation environment is free from traces of all allergens.  
Please let our team know of any dietary allergies.*



## THE GRILL (GFI)

*served with your choice of potato, vegetable & sauce*

Lamb Rack	49
Beef Fillet 200g	53
Porterhouse Steak 300g	45
Ribeye Steak 250g	49
Venison Steak 180g	49

### *Potatoes*

Chunky Agria Fries  
Roast  
Whipped

### *Vegetables*

Baby Carrots  
Broccolini  
Wok Fried Seasonal Asian  
Garden Salad

### *Sauces*

Avocado, Tomato & Chilli Butter  
Mushroom  
Peppercorn  
Red Wine Jus

## SIDES

Garden Leaves, Sun-Dried Tomato, Pickled Shallots, Olives, White Balsamic (VG, DF, GFI)	14
Charred Broccolini, Manchego, Dukkah (V, GFI, N)	15
Potato Wedges, Bacon, Cheese, Sour Cream, Sweet Chilli (GFI)	18
Fries, Garlic Mayo' (V, DF, GFI)	12
Garlic Bread (V, GFIO)	15

## DESSERTS & CHEESE

Raspberry Crème Brûlée, Mixed Berry Compôte (V, GFI)	18
Chocolate Gâteau, Kahlúa Chantilly, Berry Coulis (V)	20
Lemon Meringue Cheesecake, Oreo Soil, Whipped Cream (V)	20
Triple Chocolate Mousse, Crumbled Candied Pistachio (V, GFI)	20
Ice Cream & Sorbet - Three Scoops (V, GFI, DFO)	18
<i>vanilla ice cream / chocolate ice cream / lemon sorbet / berry sorbet</i>	
Local Cheese Selection (V, GFIO)	26

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