



BAR MENU

STARTERS

GARLIC BREAD	9
Home-made bread, with garlic butter & fresh herbs	
TUNA TOSTADA	18
Crispy tortilla base, avocado, big eye tuna, sriracha mayo	
MISO EGGPLANT	18
Roasted eggplant with miso glaze, feta, mini salad and sesame seeds	
MINI BEEF BAO (2pcs)	14
Soft bao buns with slow-cooked brisket, carrot pickle, wasabi mayo	
PRAWN SKEWER	18
Chargrilled prawn, served with tzatziki, and toasted focaccia	
SALT & PEPPER SQUID	19
With cucumber-wakame salad & gochujang aioli	

SALADS

GREEN SALAD	19
Tomato, cucumber, red onion, carrots, candied nuts, honey- mustard dressing & feta (add grilled chicken for \$6)	
CLASSIC CAESAR SALAD	20
With crispy bacon, anchovy dressing, croutons & parmesan (add grilled chicken for \$6)	

MAIN COURSE

RIB EYE STEAK	49
Served with fries, salad, red wine jus & garlic butter	
BRAISED LAMB SHANK	40
With kumara purée, seasonal vegetables & mint salsa	
CURRY OF THE DAY	36
Served with rice, naan & crispy poppadum	
PAN-SEARED CATCH OF THE DAY	38
With seasonal vegetables & blood orange caper butter	
PESTO PAPPARDELLE	34
With burrata and crusted pistachio	
CHICKEN PARMIGIANA	36
Crispy breaded chicken topped with marinara, mozzarella & parmesan, served with fries (option of adding rice or green salad)	

SIDES

SEASONAL VEGETABLES	14
CHUNKY FRIES	13
With tomato sauce	

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CASUAL DINING

- FISH AND CHIPS** 35
Beer battered fish, chunky fries, tartare sauce and green salad
- WAIRAKEI BEEF BURGER** 35
Lettuce, cheese, tomato, green mayo with fries

HOT DRINKS

- TEAS** 6
English Breakfast tea, Earl Grey Tea, Green Tea, Peppermint Tea, Chamomile Tea
- COFFEES** 6
Flat White, Latte, Long Black, Cappuccino, Hot chocolate, Mocha, Americano, Mocha
- LIQUOR COFFEES** 22
Baileys, Kahlua, Frangelico, Glayva

DESSERT

- BASIL PANNA COTTA** 16
Refreshing basil panna cotta, with home-made berries coulis, honey combs, and sponge cake
- CRÈME BRULÉE** 18
Strawberries, Sambuca pistachio biscotti
- GRANNY SMITH APPLE CRUMBLE** 18
Sauce anglaise, vanilla ice cream
- AFFOGATO** 25
Vanilla ice cream with an espresso shot and your choice of liquor (Baileys, Kahlua, Frangelico, Glayva).
- BANANA SPLIT** 20
Fresh banana with three scoops of ice cream (vanilla, chocolate, strawberry), topped with chocolate syrup, strawberry sauce, whipped cream, crushed peanuts, and a maraschino cherry.

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