

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 34
130gm scotch fillet served pink, onion rings, bacon
jam, Swiss cheese, rocket, habanero mustard mayo
on toasted garlic Turkish bread, salt and vinegar
shoestring fries, and aioli

CHICKEN PARMIGIANA SANDWICH 30
Parmesan crumbed chicken breast topped with
prosciutto, Napoli sauce, buffalo mozzarella, basil
pesto, rocket and parmesan on toasted garlic Turkish
bread, salt and vinegar shoestring fries, and aioli

FISH AND CHIPS DF 27
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 32
Panko crumbed pulled and pressed beef, melting
cheddar, shaved prosciutto, pickles, lettuce,
truffle mayonnaise and ketchup, salt and vinegar
shoestring fries, and aioli

• 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 300GM 42
Silver Fern

SCOTCH FILLET 250GM 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

• SAUCES •

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

• 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