



## DINNER MENU

### **To Start**

Selection of breads 14.9

Truffle oil, balsamic and harrisa butter

Mac n Cheese Casserole 19.5 V

Elbow macaroni, three cheese sauce, fresh herbs and grated cheese

Crispy Squid Tentacles 22.5

Mixed greens, wasabi emulsion, lemon and honey chili

Manuka Pork Ribs 23 GF

Whipped sour cream, house slaw, chimichurri and toasted sesame

House Fried Chicken 21 GF

Secret marinade, chili maple, pickled onions, sriracha mayo

### **Mains**

Braised Beef Cheeks GF DF 34

Beetroot hummus, seasonal vegetables, crispy leek and port jus

Catch of the Day 31

Ask your server for today's creation or refer to our blackboard

Aged Beef Sirloin 37.9 GF

200gms Sirloin, roasted potatoes, seasonal vegetables, harrisa butter, chimichurri and rosemary jus

Chicken Schnitzel 33.5

Roasted potatoes, seasonal vegetables, mix greens and creamy mushroom sauce

Slow Cooked Lamb Shank 35.9 GF

Crispy polenta, seasonal vegetables, greens peas and chermoula

Mushroom Tagliatelle 29 V

Market mushrooms, leek, garlic cream, truffle oil and grana padano

### **Sides \*\* Only served with meals please**

Fries, sriracha mayo 10

Kumara wedges, sour cream 11

Polenta fries, sriracha mayo 11

Garden salad, balsamic, dukkah 10

'Our love and care for food, along with you is our topmost priority'. Please advise of any food allergies or dietary requirements as most of our menu is adaptable. Surcharge applies on credit card payments.

V – Vegetarian / VE – Vegan / GF – Gluten Free / DF – Dairy Free / GFA – Gluten Free Option Available /  
VEA – Vegan Option Available