

Dinner

Available
5.30pm - 9.30pm

ENTRÉES

- Ciabatta Bread** v 18
Ciabatta bread, whipped truffle and black garlic butter
- Olives** v 14
Warm olives and dukkha Turkish bread
- Soup of the Day** 21
Served with Turkish bread and butter

MAINS

- Risotto** v, gf, df* 35
Carrot & ginger Koshihikari rice risotto, miso cauliflower, baby spinach and shaved parmesan
- Pasta** v 34
Wholemeal spaghetti Alfredo, green peas, caramelised onions, shaved parmesan and toasted hazelnut
- Salmon** gf 46
Mt Cook Alpine salmon fillet, sauté kale & beetroot, edamame & yuzu purée and charred orange
- Pork** 42
Caramelised pork belly, kimchi fried rice, hibachi mustard sauce, spring onion and dried pork floss

- Salmon Tartare** gf* 26
Citrus cured salmon tartare, creamy furikake, compressed miso cucumber, sesame tuile, micro greens
- Prawns** gf 25
Tandoori prawns, fennel & cucumber salad, mint oil and sago papadum
- Kimchi Croquettes** v 18
Preserved lemon mayo and spring onion
- Fish 'n' Chips** gf* 35
Beer battered or miso butter pan-fried fish fillets, garden salad, fries and tartare sauce
- Curry Bowl** gf, df 39
Balinese chicken curry with coconut milk, makrut lime leaves, bok choy, mung bean sprouts and jasmine rice
- Burger** v* 36
Black Angus beef patty, smoked streaky bacon, cos lettuce, cheddar, pickled gherkin, caramelised onions, burger sauce, seeded brioche bun and fries
- Lamb** gf* 48
Lamb shank au jus', kumara & potato purée, broad beans, eggplant relish and minted lamb gravy

GRILL

Grass-Fed Angus Pure Sirloin Steak (220gms) gf*, df*	49
Grass-Fed Angus Pure Eye Fillet (200gms) gf*, df*	59
100% Grass-fed Firstlight Wagyu Rib Eye MBS 4-5 (210gms) gf*, df*	72
B&B Free Range Chicken Breast (200gms) gf*, df*	39

Served with steak fries, rocket salad and your choice of merlot jus', truffle & black garlic butter or chimichurri

- SIDES** v 13
each
Garden salad, Creamy potato mash, French fries, Steamed vegetables

DESSERTS

- Plum Cheesecake** gf 19
Ricotta cream and honey sage gel
- Cobbler** v 19
Peach & raspberry cobbler and white chocolate gelato
- Gelato** v, gf 16
Chocolate gelato, sherbet and orange segments
- Kapiti Cheese** gf* 38
Kikorangi triple cream blue, Akatea brie, Pakari aged cheddar, crackers, fresh grapes, quince jelly and nuts

Please advise our friendly staff of any allergies or dietary requirements
vegetarian (v), vegan (vgn), gluten-free (gf), dairy-free (df), option available (*)
Gluten-free dishes may contain traces of gluten