

BAR SNACKS



Available all-day

THRICE COOKED CHIPS \$8.50
served with aioli (GF)

FLATBREAD \$10
served with hummus and extra virgin olive oil

POUTINE \$13.50
chips with jus and cheese curd (GF)

BRUNCH & LUNCH



11am – 3pm

GRANOLA \$12

CHIA POTS WITH FRUIT (GF) \$8

EMERSONS FRY UP \$18
Eggs, pate, bacon and toast

EGGS ON TOAST \$12
Eggs any style (GF option available)

HOT SMOKED SALMON \$17
with a corn blini, poached egg and chive crème fraiche

PO BOYS
Either chilli beef \$15
or fish \$17

SOUP OF THE DAY \$12
served with bread

FISH AND CHIPS \$19
Battered fish with chips and lemon

SOFT TACO \$17
Jerk chicken soft taco with pickles

BEEF SHORT RIB \$18
on garlic and potato puree, balsamic onions (GF)

ICEBERG WEDGE \$16
with smoked roasted beets, honey walnuts and feta cheese (GF)

CANNELLONI \$17
Ricotta and spinach cannelloni with Napoli sauce and parmesan, salad and toast

LENTIL DHAL \$16
Smoked red lentil dhal, with poached eggs, labne and flatbread (GF option without bread)

PORK ESCALOPES \$16
served with lemon, salsa verde, cress and slaw

GROWN UP MACARONI & CHEESE \$14
+ Bacon \$17

KIDS MENU

MEATBALLS \$10
with pasta and tomato sauce

FISH \$10
with chips or mash and salad (GF)

SOUTHERN FRIED CHICKEN \$10
with chips (GF)

MACARONI & CHEESE \$10

LENTIL STEW \$8
with bread (GF without bread)

SUNDAE \$4.50
white or milk chocolate sauce

SHARING PLATES



NO ONE WILL JUDGE YOU IF YOU EAT IT BY YOURSELF

5pm onwards

MARINATED OLIVES \$4.50 (GF)

THRICE COOKED CHIPS \$8.50
served with bbq sauce (GF)

POUTINE \$13.50

chips with jus and cheese curd (GF)

SMOKED, SPICED NUTS \$6.50 (GF)

SMOKEY CHIPS

served with aioli (GF) \$10

CHICKEN PARFAIT \$13

Chicken liver parfait with date chutney & walnut bread

BREAD & DIPS \$12

Flatbread served with hummus and extra virgin olive oil

STEAMED BUNS \$16

Hoisin pork steamed buns

BRIK \$12

Filo pastry stuffed with Moroccan spiced kumara with a lime leaf and yoghurt dressing

SQUID \$11

Crispy salt squid served with mayonnaise (GF)

CHICKEN WINGS \$15

Crispy skin chicken wings

LAMB RIBS \$13

Lamb ribs with chilli, cumin and coriander, served with hummus (GF)

BEETROOT PAKORA \$10

Served with yoghurt (GF)

SOFT TACO \$13

Jerk chicken soft taco with pink pickles, sweet mayonnaise and lettuce

DUCK PANCAKES \$15

Chive pancakes filled with duck, cucumber and plum sauce

MAINS



5pm onwards

PORK KNUCKLE \$30

Pork knuckle served with celeriac smash and apple remoulade

RIBEYE STEAK \$32

served with chips, chimichurri and cafe de Paris butter (GF)

SOUTHERN FRIED CHICKEN \$29

Served with pickled cabbage and fries

FISH \$30

Market fish of the day – please ask your server

LAMB SHOULDER \$29

Served with cheese grits and chard (GF)

SMOKED BEEF \$30

Served with roasted parsnips, potato puree and red wine jus (GF)

JERK SPICED KUMARA \$28

Served on an iceberg lettuce leaf with labne and puy lentil vinaigrette (GF)

CANNELLONI \$27

Ricotta and spinach cannelloni with a Napoli sauce and parmesan

SIDES

LETTUCE \$7.50

Iceberg wedge served with parmesan and a poppyseed dressing (GF)

KUMARA \$9

Orange kumara served with chorizo and blue cheese

SMOKED BEETS \$8.50

Served with feta cheese, walnuts and a sherry vinaigrette (GF)

BRUSSEL SPROUTS \$8

Miso roasted brussel sprouts with fried shallots (GF)

SLAW \$7.50

Asian style slaw with toasted peanuts and fried shallots (GF)

SIDE OF FRIES (GF) \$8.50

SIDE OF MASH (GF) \$8
with jus

DESSERTS



5pm onwards

STRUDEL \$12

Apple strudel served with vanilla ice cream

BOYSENBERRY STEAMED PUD \$12

with white chocolate chard and anglaise

MERINGUES \$12

Soft centred meringues with cream and black doris plums (GF)

CREME CATALANA \$10

almond cracker, candied citrus (can be gluten free on request)

CHOCOLATE TORTE \$12

Baked chocolate pudding with berries and cream (GF)

BAKLAVA \$12

with saffron and poppy seed kulfi

CHEESE BOARD \$14

a selection of NZ cheeses

AFFOGATO \$7