



ENTREE

STEAMED BAO BUNS \$18

- CRISPY CHICKEN, CRUNCHY SLAW, SRIRACHA MAYO
- PORK BELLY, LETTUCE, CRUSHED PEANUTS, SESAME * | DF \$18

GARLIC PRAWNS \$20

PINEAPPLE SALSA, ALMOND SKORDALIA, LEMON, GRILLED CIABATTA

CAPRESE FLATBREAD \$16

MOZZARELLA, TOMATO, CHUNKY PESTO, BALSAMIC GLAZE V

STUFFED PORTOBELLO \$18

SUNDRIED TOMATO OLIVE MOUSSE, PROSCIUTTO CRISP, CANDIED WALNUT, PETIT SALAD *

CIABATTA \$15

TOPPED WITH HOMEMADE GARLIC BUTTER, CHEESE & MIXED HERBS G

SALT AND PEPPER CALAMARI \$18

SEASONAL MESCLUN, LEMON, CHUNKY TARTARE SAUCE DF

MAINS

200 GM CHARGRILLED RIBEYE \$42

CONFIT GOURMET POTATO, BABY CARROTS, PORTOBELLO MUSHROOMS, BROCCOLLINI, PINOT JUS * | DFA • ADD PRAWNS - \$6

250GM CHARGRILLED SIRLOIN \$35

COOKED TO YOUR LIKING SERVED W GARDEN SALAD, FRIES W SELECTION OF SAUCES MUSHROOM /PEPPERCORN /GRAVY /GARLIC BUTTER G | DFA • ADD EGGS - \$5

6 HOUR BRAISED LAMB SHANK \$30

SERVED W PARSLEY MASH, BROCCOLLINI, CARROTS & HOUSE GRAVY *

BEER BRAISED PORK RIBS (HALF RACK) DFA \$32

STICKY GINGER SESAME GLAZE SERVED W SEASONED WEDGES, SLAW, SOUR CREAM

BANGERS & MASH \$25

SMOKEY KRANSKY SERVED ON CREAMY MASH, GARDEN PEAS & HOUSE GRAVY *

TRADITIONAL ROAST OF THE DAY \$30

GOURMET POTATO, SEASONAL VEGETABLES AND HOUSE GRAVY G | DFA

CLASSIC BEEF SCHNITZEL \$30

SERVED ON CREAMY MASH, COUNTRY SLAW & CREAMY MUSHROOM SAUCE

BUBBLE & SQUEAK \$25

CRUSHED GOURMET POTATOES, PEAS, STREAKY BACON, CABBAGE TOPPED W FRIED EGGS & HOLLANDAISE *

CHICKEN PARMIGIANA \$32

PANKO CRUMBED CHICKEN BREAST TOPPED WITH TANGY TOMATO COULIS, CHEESE ACCOMPANIED W GARDEN SALAD & CHIPS

ATLANTIC SALMON \$40

WILD MUSHROOM RISOTTO, CHARGRILLED BROCCOLINI, CONFIT CARROTS, SHAVED PARMESAN, TRUFFLE OIL *

TWICE COOKED PORK BELLY \$35

PUMPKIN PUREE, BOKCHOY, LOTUS ROOTS, CHILLI HOISIN, 5 SPICE BRAISED APPLES DF | G

BEER BATTERED FISH & CHIPS \$28

ACCOMPANIED WITH GARDEN SALAD, CHIPS & CHUNKY TARTARE, LEMON DF | G

BELGIAN WAFFLE

FRIED CHICKEN WAFFLE \$28

WAFFLE TOPPED W BUTTERMILK FRIED CHICKEN, STREAKY BACON & MAPLE SYRUP, FREEZE DRIED RASPBERRIES

CARAMELISED BANANA WAFFLE \$28

CANDIED WALNUT, MANUKA STREAKY BACON, HOKEY POKEY ICE CREAM, CARAMEL SAUCE



BURGERS

SOUTHERN FRIED CHICKEN \$25

SERVED WITH HOMEMADE APPLE SLAW,
CHIPOTLE MAYO & CHIPS

BRIOCHE BEEF PATTY \$27

ACCOMPANIED W STREAKY BACON, CHEESE,
LETTUCE, TOMATO, ONION JAM & CHIPS

FIELD MUSHROOM \$26

CORN & KUMARA PATTIE, LETTUCE, TOMATO,
CHEESE, CHIPOTLE MAYO **V**

CAJUN SPICED CHICKEN \$27

TOPPED W AIOLI, LETTUCE, TOMATO, CHEESE,
BACON, SMASHED AVOCADO & CHIPS

SIDES

STEAMED VEGETABLES \$10

W HERBED GARLIC BUTTER *** | DFA**

CREAMY AGRIA MASH \$8

W HOUSE GRAVY *****

SEASONAL GARDEN SALAD \$8

W HONEY MUSTARD DRESSING *** | DFA | V**

SHARING PLATTERS

HOT FRIED PLATTER \$45

FRIES, WEDGES, PRAWN TWISTER, SAMOSA,
SPRING ROLL, CHICKEN NUGGETS

TASTE OF THE LAND & SEA \$60

BUTTERMILK CHICKEN, KRANSKY SAUSAGE,
BBQ PORK RIBS, CALAMARI, GARLIC PRAWNS,
BEER BATTERED FISH, FRIES W CHIPOTLE
MAYO, COUNTRY SLAW, GRILLED CIABATTA

SALADS

THAI BEEF SALAD \$25

SEASONAL GARDEN SALAD, HOUSEMADE
CORIANDER THAI DRESSING, CRISPY NOODLES
AND CRUSHED PEANUTS

GRILLED CHICKEN CAESAR \$25

COS LETTUCE, BACON, GARLIC CROUTONS,
ANCHOVIES, SHAVED PARMESAN TOPPED W
POACHED EGG **G**

CAJUN CHICKEN SALAD \$25

MIXTURE OF MESCLUN, ICEBERG, ONION,
TOMATO, CUCUMBER, CARROTS W MANGO
RANCH DRESSING *****

ROAST VEGETABLE SALAD \$22

GARDEN SALAD & ROAST VEGETABLES TOSSED
W CANDIED WALNUTS, DANISH FETA &
BALSAMIC GLAZE *****

DESSERTS

ICE CREAM SUNDAE \$12

YOUR CHOICE OF CHOCOLATE, BERRY OR
CARAMEL SAUCE **N | G**

BLACK FOREST GLORY \$14

BERRY COMPOTE, VANILLA & CHOCOLATE ICE
CREAM TOPPED WITH CHOCOLATE SAUCE,
WHIPPED CREAM, BROWNIE & MARASCHINO
CHERRIES **N | G**

AFFAGATO \$18

SERVED W YOUR CHOICE OF LIQUEUR BAILEYS,
KAHLUA, FRANGELICO, JAMESON'S **G**

DARK CHOCOLATE MOUSSE \$16

ACCOMPANIED W HONEYCOMB, DEHYDRATED
RASPBERRIES, FRESH MINT, GINGER TUILE *****

COCONUT PANNA COTTA \$16

MANGO JELLY, MANGO & MINT SALSA, SALTED
PISTACHIO BRITTLE *** | N**

*** - MAY CONTAIN GLUTEN | DF - DAIRY FREE | V- VEGETARIAN
DFA-DAIRY FREE AVAILABLE | N-MAY CONTAIN NUTS
G-CAN BE MADE GLUTEN FREE UPON REQUEST**

KINDLY LET YOUR SERVER KNOW IF YOU HAVE ANY
ALLERGEN / DIETARY REQUIREMENTS

