

## DINNER MENU

Available from 5:30pm-10pm

## ENTREES

**Locally Sourced Artisan Bread Rolls** **V / VG\* / DF\*** 16  
Roast Garlic and Herb Compound Butter, EVOO

**Soup of the Day** **V / VG / DF / GF** 18  
Please ask your server

**Burrata Salad** **V / GF** 21  
Heritage tomato, endive, olive crumbs, pine nuts, balsamic vinaigrette

**Bang Bang Chicken Salad** **GF / DF / N\*** 23  
Mung beans, poached chicken, spicy pickled vegetables, coriander, mint, cashew nuts

**Jack Daniel's Smokey BBQ Bourbon Pork Ribs** **DF / GF** 22  
Slow cooked baby ribs, house made bourbon sauce, crispy shallot

## MAINS

**Spinach & Ricotta Pansotti** **V / N** 36  
Walnut, Verde sauce, lemon dressing, baby spinach, parmesan

**Kūmara & Chickpea Korma** **V\* / VG / DF\* / GF** 38  
Creamy korma sauce, spinach, steamed rice, tapioca crackers, mango relish

**New Zealand Mussels (1/2 doz / 1 doz)** **DF** 22 / 38  
Creamy coconut tom tum broth, sourdough

**Pan Fried Fish of the Day** **DF / GF** 42  
Shitake mushrooms, coconut lemongrass broth, Asian greens, mussels

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### FROM THE GRILL

Locally sourced farmed meats served with choice of sauce

#### Meat Board to Share for Two

Any two meats with choice of two sauces and two sides plus a dessert to share

130

**Scotch Fillet** 300g Savannah Angus

44

**Sirloin** 300g grass feed, Silver Fern Farms

42

**Eye fillet** 200g Prime Angus

44

**Slow Cooked Beef Rump** 350g

44

**Lamb Rack** 4 bones / 8 bones, Hawke's Bay

40 / 60

**Lamb Rump** Hawke's Bay up to 300g

42

**Chicken Breast** Waitoa free range, Waikato up to 300g

40

### SAUCES & COMPOUND BUTTER **GF**

5

Truffle three mushroom / Thyme & pinot jus / Jack Daniel's BBQ / Creamy horseradish  
Green goddess herb butter / Cognac green peppercorn / Mustard / Salsa verde /  
Roast garlic & chili

### SIDES

**Shoestring Fries, Tomato Ketchup** **V / VG / DF / GF**

12

With truffle & parmigiano reggiano +3

**Green Garden Salad, Tomatoes, Onion, Balsamic Dressing** **V / VG / GF / DF**

12

**Agria Potato Buttered Mash, Jus** **V\* / GF**

12

**Slow Cooked Heritage Carrots, Brown Butter, Parsley** **V / GF**

12

**Native Roast Field Mushroom** **V / VG / DF / GF**

12

**Meatballs, Tomato Ragu, Finished with Herb Crumbs & Parmigiano Reggiano**

16

**Broccolini with Miso Dressing** **V / VG / DF / GF**

16