

STARTERS

**CIABATTA GARLIC BREAD (V) 14**

**SALT & PEPPER SQUID 22**

Chili, Spring Onion, Garlic, Sriracha Aioli

**KARAAGE CHICKEN 22**

Teriyaki Sauce, Kewpie Mayo, Slaw, Coriander,

Pickled Ginger

**LOADED BEETROOT HUMMUS (V/VG/DF) 21**

Pickled Beetroot, Charred Broccolini, EVOO, Dukkah,  
Charcoal Corn Chips

**SOUP OF THE DAY (V/VG/NGA/DF) 18**

Served with Warm Ciabatta

LOCAL CLASSICS

**PAN-FRIED SNAPPER (NGA/DF) 42**

Smoked Pumpkin Puree, Gai Lan, Shrimp Sambal,  
Shaved Fennel

**SMOKED BUTTERNUT VOLUTE PASTA (V/N\*) 39**

Baby Spinach, Crisp Sage, Ricotta, Herb Oil & Almonds

**WAITOA ROAST CHICKEN BREAST 44**

Agria Mash, Seasonal Greens, Harissa Butter, Spiced  
Jus

**SMOKY SLOW-COOKED PORK RIBS (NGA) 32/48**

Choice Half or Full Size, Grilled & Basted in our  
Smokey Hickory BBQ Sauce, Serve with Corn Ribs,  
Fries & Slaw

**DINNER MENU OPTIONS**

**Two Course Meal - 62**

Main with either Entree or Dessert (exclude the grill)

**Three Course Meal - 79**

Entree, Main, Dessert (exclude the grill)

SALADS

**GLAZED TERIYAKI SALMON OMEGA BOWL  
(NGA/DF/N) 30**

Brown Rice, Pickled Ginger, Edamame, Almonds,

Cucumber, Wakame, Wasabi Ponzu Dressing

**OUR CAESAR SALAD 22**

Baby Gem, Crispy Bacon, Fried Sourdough, Parmesan,  
Caesar Dressing, Poached Free-Range Egg

**BANG BANG SALAD (V/VG/NGA/DF/N) 23**

Mung beans, onion, cucumber, slaw, pickled  
vegetables, mint, coriander, cashew nuts, dressing

SALAD ADD ONS

ADD POACHED CHICKEN 6

ADD GRILLED GARLIC PRAWNS 6

**THE CUT SHARING PLATTER FOR TWO 75**

*Ciabatta Garlic Bread, Karaage Chicken, Beetroot  
Hummus, Smokey Slow-Cooked Pork Ribs, Spiced Corn  
Ribs, Crunchy Slaw & Fries*



THE GRILL

LOCALLY SOURCED FARMED MEATS SERVED WITH CHOICE OF SAUCE

**SHARING MEAT BOARD FOR TWO 125**

*Any Two Meats with Choice of Two Sides. Two Sauces/Butters and a Shared Dessert*

**SILVER FERN FARM SIRLOIN 300G (NGA) 44**

**SAVANNAH ANGUS SCOTCH FILLET 300G (NGA) 46**

**PRIME ANGUS EYE FILLET 220G (NGA) 46**

**LAMB LOIN SKIN ON, LUMINA, CANTERBURY (NGA) 44**

***SURF AND TURF - add grilled garlic prawns 6***

OUR SAUCES/BUTTERS – ADD ON - \$5

Mullied Wine Jus | Porcini Mushroom | Blue Cheese Sauce | Salsa Verde | Chili Garlic  
Butter | Harissa Butter

SIDES

**FRIES (V/VG/NGA/DF) 13**

**CREAMY BUTTER MASHED POTATO & JUS  
(V/NGA) 13**

**SPICED CORN RIBS (V/NGA) 13**

Harissa Butter, Parmesan Cheese

**GREEK STYLE SALAD (V/VG\*/DF/ NGA) 14**

Tomatoes, Cucumber, Onion, Olives, Feta,  
Herbs & EVOO

**STEAMED SEASONAL GREENS  
(V/VG/NGA/DF/N\*) 14**

Mustard Dressing, Toasted Almonds

**MESCLUN LEAVES SALAD (V/VG/NG/DF) 12**

Tomato, Cucumber, Onion, Aged Balsamic  
Dressing



BURGER

**WAGYU BURGER 200g 33**

Wagyu Beef Patty, Crispy Bacon, Swiss Cheese, Special  
Sauce, Lettuce, Tomato, Pickles, Brioche Bun, Fries

ADD DOUBLE PATTY 8



DESSERT

**DARK CHOCOLATE & CARDAMOM FUDGE (NGA) 19**

Rhubarb, Turkish Cream & Pistachio

**SALTED CARAMEL BASQUE CHEESECAKE (NGA) 19**

MacIntosh Toffee Sauce, Espresso Ice-Cream

**SELECTION OF ICE-CREAM & SORBET 16**

please ask your server for flavours

**NZ ARTISAN CHEESEBOARD 19**

Three types of New Zealand cheese, 25g each, spiced nuts,  
quince paste, crackers, fruit & crackers