

Entrée

-Szechuan chicken ribs with pickle salad, lime, and chipotle mayo **\$15**

-Grilled Lamb cutlets on roasted vegetable couscous served with mint yogurt.
\$16

-Crispy skin duck breast with rosemary chat potatoes and cherry port sauce.
\$17

-New Zealand green lips mussels cooked in rich Napoli sauce served with traditional baguette.
\$16

-Mexican beans served with chat potatoes and guacamole.vg.v **\$16**

Sides

Asian green
-(bok choy sautéed in chili, soy sauce, and sesame oil). **\$10**

Garden salad. **\$ 9**

Chips. **\$ 9**

Wedges. **\$10**

Bar food

Eggplant chips with chipotle mayo. -
\$10

Tacos - corn tortillas - beef. **\$ 6**

- beans.Vg **\$ 6**

Olives. **\$10**

-A trio of sliders- beef- veggie-pulled pork or pork belly. **\$15**

Mains

Steak

-Scotch fillet 320g

Roast rosemary chat potatoes, Baby carrots, Asparagus, and a Red wine jus.

\$32

-Eye fillet 280-300g

With seasonal vegetables or garlic mash and red wine jus.

\$36

Optional; garlic butter

-Wagyu Beef Burger 180g

Green tomato relish, baby cos, red onion, cheese, pickle, fresh tomatoes and aioli on a seeded brioche bun served with herbs chips.

\$20

-Mushroom Burger

Roasted mushroom, roquettes, red onion, grilled halloumi cheese with truffle oil and chipotle mayo served with chips.

\$20

-Marinara linguini

Mussels, fish, scallops, pipis, prawns tossed in linguine, cherry tomatoes and herbs.

\$24

-Wild Mushroom Risotto

4 different types of mushrooms with fresh herbs finished in butter

\$24

Parma

-With beer battered fries and salad.

\$23

Fish and Chips

Light crispy battered gummy shark with chips and salad.

\$20

Desserts

-Trio of mini pastries.

\$10

-ice cream and/or sorbets. $\frac{2}{3}$ scoops. Ask staff for flavors **\$8/12**