

first

| | |
|--|-------------|
| Octopus: Lightly fried baby octopus coated in sumac seasoning with lime aioli and roquette salad <i>GF/DF</i> | \$16 |
| Chicken Nibbles: Buffalo chicken with ranch dressing and slaw <i>GF/DF</i> | \$16 |
| Mussels: Steamed green lipped mussels with chorizo, red wine, garlic and tomato compote with charred ciabatta <i>GFA/DF</i> | \$18 |
| Flat Bread: Pesto pizza bread topped with fresh cherry tomatoes, feta and balsamic glaze <i>GFA/DFA</i> | \$18 |
| Loaded Fries: Beer battered fries, pulled pork, chipotle mayo, shaved pecorino | \$16 |
| Haloumi Fries: Seasoned haloumi chips served on sweet potato fries topped with fresh chilli, spring onion and baconaise | \$16 |

second

| | |
|--|-------------|
| Duck: Orange and ginger glazed duck leg with roasted fennel bulb, baby vegetables, pumpkin puree and parsnip chips <i>GF/DFA</i> | \$32 |
| Risotto: Shitake mushrooms, roast pepper, pumpkin and basil pesto rice with toasted pumpkin and sunflower seeds <i>GF/DF/V</i> | \$22 |
| Pork Scotch: 200 grams pork scotch with spiced couscous, prune compote and minted potatoes <i>DFA</i> | \$32 |
| Marinara: Seafood marinara with in house Napoli, fresh herbs, steamed mussels, prawns and calamari <i>DF</i> | \$24 |
| Beef Sirloin: 250 grams cooked to your liking with garden salad, beer battered fries, fried eggs and red wine jus <i>DFA/GFA</i> | \$30 |
| Fish 'N' Chips: Beer battered local fresh fish, garden salad, fried pickles, chips and house-made caper mayo | \$26 |
| Beef Burger: Specialty beef pattie, rustic slaw, mac'n'cheese and buttermilk o-rings with steak cut fries on a lightly toasted ciabatta bun | \$26 |
| Venison Pizza: Terracotta sauce smoked denvour leg, topped with fresh roquette, candied walnuts and blue cheese ranch dressing <i>GFA/DFA</i> | \$28 |
| Pork Pizza: Napoli sauce, BBQ pulled pork, red onion, jalapenos topped with apple and fennel slaw <i>GFA/DFA</i> | \$28 |
| Sides: Steamed vegetables, garden salad, two fried eggs | \$5 |

third

| | |
|--|-------------|
| Donut: Crème patissiere filled donut with stewed rhubarb filling and Chantilly cream | \$12 |
| Cheesecake: Vanilla latte and white chocolate cheesecake With chocolate almond Kapiti ice-cream | \$12 |
| Brownie: Double chocolate brownie with peanut butter Sauce and vanilla bean ice-cream <i>GF</i> | \$12 |
| Sorbet: Trio of sorbet with rhubarb coulis <i>DF</i> | |