ALL DAY MENU

BEVERAGE SERVICE STOPS AT 10PM

BAR SNACKS			
PARMESAN HASH STICKS Tossed in parmesan, served with garlic aioli <i>V, GF</i>	9	BBQ BACON CHEESE BURGER	26
BEER BATTERED ONION RINGS Served with roast garlic aioli V	9	Ground beef patty, bacon, cheese & salad greens. Served with hand cut agria fries. <i>GF*</i>	20
HAND CUT AGRIA FRIES	11	Or make it a double patty, cheese & bacon - add 6	26
Twice fried & served with roast garlic aioli & tomato sauce GF, V, DF ARANCINI	17	CRISPY CHILLI CHICKEN BURGER Japanese style fried chicken, teriyaki and chilli sauces & salad greens.	26
Minted pea purée, cream cheese, parmesan, pea oil v		Served with hand cut agria fries – GF*, DF FISH & CHIPS	36
DUMPLINGS Pork & chive, Chinese vinegar, chilli <i>DF</i>	18	Beer battered tarakihi, hand cut agria fries, summer salad, served with tartare & lemon cheek GF^* , DF	
FISH TACOS (2) Battered tarakihi goujons, chipotle slaw, pickled red onion, warmed tortillas <i>DF</i>	18	250G SIRLOIN Served medium rare with hand cut agria fries, garden salad & mustard butter <i>GF</i>	36
KARAAGE CHICKEN Marinated in sake & ginger, Japanese mayo, sesame, chilli <i>GF, DF</i>	19	PIZZAS MARGHERITA Pomodoro sauce, mozzarella, basil, olive oil, flaky salt	22
LIGHT MEALS		MEDITERRANEAN	22
SOUP OF THE DAY Ask for today's flavour, served with grilled ciabatta & whipped butter <i>GF*</i> , <i>V</i>	15	Pomodoro sauce, mozzarella, artichoke, olives, red onion, feta PEPPERONI	23
WEDGES	16	Pomodoro sauce, mozzarella, pepperoni, parsley	23
Topped with bacon, sweet chilli, cheese, sour cream DF*, V* NACHOS Corn chips topped with Mexican spiced beans, sour cream, jalapeno,	17	FOUR MEATS Pomodoro sauce, mozzarella, ham, cabanossi, bacon, pepperoni, BBQ sauce	24
avocado & coriander GF, VG		PROSCIUTTO & ROQUETTE	25
COTTAGE PIE Slow cooked beef in a rich gravy, topped with creamy mashed potato	22	Pomodoro sauce, mozzarella, prosciutto, roquette, parmesan	
SPAGHETTI & MEATBALLS Cooked in a rich tomato and wine sauce & topped generously with cheese DF*	22	DESSERTS CHOCOLATE CHEESECAKE Chocolate orange ganache, freeze dried mandarin, orange gel & chocolate shavings VG	18
KARAAGE CHICKEN BOWL Marinated in sake & ginger, Japanese mayo, sesame, chilli. Served with steamed jasmine rice & pickled onions GF, DF	23	TOASTED MILK PANNA COTTA Grilled peach, cornflake crunch & passionfruit gel <i>GF</i>	18
GREEN LIP MUSSELS Steamed and served with white wine chilli reduction, grilled ciabatta <i>GF*</i>	24	SUMMER BERRY TART Sable pastry shell, crème pâtissière summer berries & chantilly cream	18

