

## ENTRÉES

### GRILLED BREADS 14

Lightly grilled ciabatta, served with today's compound butters

*GF\*, V, DF\**

### SOUP OF THE DAY 15

Ask for today's flavour, served with grilled ciabatta & whipped butter *GF\*, V*

### ARANCINI 17

Minted pea purée, cream cheese, parmesan, pea oil *V*

### ASPARAGUS TART 17

Puff pastry, vegan cream cheese, cherry tomato, asparagus shoots *VG*

### DUMPLINGS 18

Pork & chive, Chinese vinegar, chilli *DF*

### KARAAGE CHICKEN 19

Marinated in sake & ginger, Japanese mayo, sesame, chilli *GF, DF*

### GREEN LIP MUSSELS 24

Steamed & served with white wine chilli reduction, grilled ciabatta *GF\**

## SIDES 7

### FRIED EGGS (2)

*GF, DF, V*

### GREEN SALAD

Leafy greens, balsamic dressing

*GF, VG*

### GRILLED BREAD (2 PIECES)

*GF\*, VG*

## SIDES 9

### HAND CUT AGRIA FRIES

Twice fried & served with garlic aioli & tomato sauce

*GF, V, DF*

### BEER BATTERED ONIONS RINGS

Served with garlic aioli

*V*

### PARMESAN HASH STICKS

Tossed in parmesan, served with garlic aioli

*V, GF*

## SEASONAL VEGETABLES

Tossed in garlic butter

*GF, V, VG\**

### QUINOA SALAD

White quinoa, fresh herbs, pomegranate, citrus dressing

*GF, V, DF*

### MASCARPONE MASH

*GF, V*

### TRUFFLE MASH

- *GF, V*

*GF gluten free | VG vegan | V vegetarian | DF dairy free | N contains nuts*

*GF\* gluten free on request - this item can be made gluten free with slight revisions*

## MAINS

### **RATATOUILLE 29**

Grilled eggplant, courgette, capsicum & red onion. Finished with whipped vegan feta & herbed tomato sauce

*VG, GF*

### **FISH & CHIPS 36**

Beer battered tarakihi, hand cut agria fries, summer salad, served with tartare & lemon cheek

*GF\*, DF*

### **PORK LOIN 38**

Marinated in orange & ginger, served with white bean puree, charred corn & braised fennel. Finished with fennel infused jus *GF, DF*

### **SALMON FILLET 40**

Crispy skin salmon, quinoa & pomegranate salad, herbed coconut yoghurt, baby green vegetables *GF, DF*

### **BEEF SHORT RIB 40**

Braised in 5 spice, served with carrot puree, green veg, charred onion petals & fried shallot *GF*

### **LAMB FILLET 44**

Marinated in lemon sumac, grilled medium rare. Served with mascarpone mash, baby vegetables & sticky jus

*GF*

### **SCOTCH FILLET 250G 46**

Grilled to your liking, served with baby vegetables, truffle mash & fried shallots. Finished with garlic butter & sticky jus

*GF*

*GF gluten free | VG vegan | V vegetarian | DF dairy free | N contains nuts*

*GF\* gluten free on request - this item can be made gluten free with slight revisions*

## DESSERTS 18

### CHOCOLATE CHEESECAKE

Chocolate orange ganache, freeze dried mandarin, orange gel & chocolate shavings  
VG

### TOASTED MILK PANNA COTTA

Grilled peach, cornflake crunch & passionfruit gel  
GF

### SUMMER BERRY TART

Sable pastry shell, crème pâtissière, summer berries & chantilly cream

### CANNOLI

Homemade cannoli, candied pistachio, white chocolate mousse & freeze dried berries  
N

### AFFOGATO

Kapiti vanilla bean ice-cream & espresso with Kahlua,  
Frangelico or Baileys  
GF

## TO FINISH

Johner Noble Sauvignon Blanc 2017

WAIRARAPA | GLASS 90ML 11

Calem Fine White Port

GLASS 90ML 13

Taylors 10yr Tawny Port

GLASS 90ML 18

*Food allergies – we take every care to prevent cross contamination, but please let us know if you have a severe allergy.*

*V/VG – Vegetarian/Vegan. Our vegetarian & vegan options are cooked on separate equipment to those used for animal products.*

*GF – Gluten Free. Please note there may be trace gluten present in some food items.*

## Classic Cocktails 18

### Pina Colada

White rum, Malibu, pineapple, coconut cream & sugar syrup

### Cosmopolitan

Absolut Citron, cointreau, cranberry & lime

### Baileys Cheesecake

Baileys, Kahlua, Frangelico & cream

### Margarita

Tequila, Cointreau, lime & sugar syrup

### Martini

Gin or vodka & choice of vermouth. Served with olive on request

### Rose Bud

Absolut Vanilla, Cointreau, lime, pineapple, cranberry & passionfruit pulp

### Blue Lagoon

Vodka, Blue Curacao, sugar syrup & lemonade

### Old Fashioned

Makers Mark Bourbon, brown sugar & Angostura Bitters

### White Russian

Vodka, Kahlua & cream

### Negroni

Sweet Vermouth, Campari, gin, butterfly pea syrup & a dash of bitters

## Signature Cocktails 20

### Tipsy Unicorn

Absolut Raspberry, Malibu, lime, butterfly pea syrup & lemonade

### Neon Nebula

Absolut Raspberry, Absolut Vanilla, butterfly pea syrup, mixed berries, caramel syrup & cream

### Candyland

Bubblegum vodka, Frangelico, cranberry juice, cream, sugar syrup, grenadine

### Sweet-ea

Gin, iced berry tea, sugar syrup, orange, lime & passionfruit

### Jam Donut

Chambord, Crème De Cassis, cream & cranberry

## Premium Cocktails 20

### Long Island Iced Tea

Vodka, gin, rum, tequila, Cointreau, sugar syrup, lemon & Coke

### The Grand Espresso

Salted Caramel vodka, Kahlua, espresso & sugar syrup

## Mocktails 12

### Liquid Gold

apple, cinnamon sugar syrup, lime, nutmeg & ginger ale

### Sprinkletini

orange, cranberry, cream, vanilla syrup & mixed berries

### Deep Purple

passionfruit, butterfly pea syrup, lime, lemon, orange bitters & lemonade

### Sunrise Spring

orange, lemon, grenadine, mango syrup & lemonade

### Warm-Up

ginger tumeric syrup, lemon & honey syrup