

SMALL PLATES

GRILLED BREADS 15

Served with a trio of flavoured oils

DF, GF, V*

SOUP 15

Ask for today's flavour. Served with grilled ciabatta & whipped butter

GF, DF*, V*

EDAMAME 12

Blanched & tossed in sesame & chilli salt

GF, V, VG

MEDITERRANEAN FALAFEL 17

House-made falafels, tzatziki, pickled vegetable, olive & fresh herbs

DF, VG

KARAAGE CHICKEN BITES 17

Marinated chicken thigh, fried & served with Japanese mayo, teriyaki sauce & sesame

GF, DF

PORK BELLY BITES 17

Deep fried & tossed in Cajun seasoning, served with aioli

GF, DF

BEEF RIB 19

Braised with five spice, served with butternut puree & burnt onion

GF

DUMPLINGS 19

Chicken & cabbage. Seared & served with Chinese black vinegar

DF

GREEN LIP MUSSELS 25

In a white wine & chilli reduction, served with grilled ciabatta

*GF**

SIDES 7

FRIED EGGS

GF, DF, V

GREEN SALAD

Leafy greens, balsamic dressing

GF, VG

GRILLED BREADS (2)

SIDES 9

HAND CUT AGRIA FRIES

Twice fried & served with garlic aioli & tomato sauce

GF, V, DF

SEASONAL VEGETABLES

Tossed in garlic butter

*GF, V, VG**

PARMESAN HASH STICKS

Tossed in parmesan, served with garlic aioli

V

MASCARPONE MASH

GF, V

WINTER SLAW

V, DF, GF

ONION RINGS

Served with garlic aioli

V

**Available on request*

MAINS

SOUP 25

Ask for today's flavour, served with grilled ciabatta & whipped butter

GF, DF*, V*

OVEN BAKED PASTA 30

Jumbo conchiglioni shells stuffed with spinach & cream cheese, served in a herbed tomato puree

DF, VG

THAI GREEN CURRY 36

A mild spiced curry with poached chicken breast, soy egg, fresh herbs, served with basmati rice

GF, DF, V, VG**

LAMB SHANK 39

Red wine braised hind shank, with sumac & paprika, creamy mash, seasonal vegetables, rich tomato reduction

GF

PORK BELLY 39

Rolled with fennel & poached in apple cider vinegar, finished with creamy mash, butternut puree, pork scratching, & pork reduction

*GF, DF**

SALMON 40

Akaroa salmon marinated in ponzu, seared Asian greens, basmati rice, sesame tuille

GF, DF*

SCOTCH FILLET 250G 46

Grilled to your liking, served with seasonal vegetables, mascarpone mash, fried shallots & sticky jus

*GF, DF**

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 TORTE

Vanilla mascarpone & raspberry textures
GF

DORIS PLUM BRÛLÉE

Finished with freeze dried plum & citrus mascarpone
GF

BANOFFEE TART

Caramel, whipped ganache, banana & candied hazelnuts
N

APPLE & BERRY CRUMBLE

Topped with almond & coconut crumble, served with
soy ice-cream
GF, DF, VG, N

AFFOGATO

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

TO FINISH

Johner Noble Sauvignon Blanc 2017

WAIRARAPA | GLASS 90ML 11 | BOTTLE 42

Domain Road Symposium Late Harvest 2018

CENTRAL OTAGO | BOTTLE 68

Calem Fine White Port

GLASS 90ML 12 | BOTTLE 38

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.

Please let us know if you're Celiac.

COCKTAILS 18

Tipsy Unicorn

Absolut Raspberry, Malibu, lime juice, Butterfly Pea Syrup & lemonade

Pina Colada

White Rum, Malibu, pineapple juice, coconut cream & sugar syrup

Espresso Martini

Absolut Vanilla, Kahlua, Espresso & sugar syrup

Cosmopolitan

Vodka, cointreau, cranberry juice & lime juice

Baileys Cheesecake

Baileys, Kahlua, Frangelico & cream

Mojito

White rum, fresh mint, lime juice, sugar cubes & soda water

Margarita

Jose Cuervo, Cointreau, lime juice & sugar syrup

Martini

choice of Vermouth, choice of Gin or Vodka.
Served with olive

Rose Bud

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

Blue Lagoon

Vodka, Blue Curacao, sugar syrup & lemonade

Old Fashioned

Makers Mark Bourbon, brown sugar, Angostura Bitters & smoked orange peel

Black Russian

Vodka, Kahlua & a dash of Coke

Long Island Iced Tea 20

Vodka, Gin, Rum, Tequila, Cointreau, sugar syrup, lemon juice & Coke

MOCKTAILS 10

Berry Mojito

Mojito, sugar cubes, lime juice, fresh mint, berries & soda water

Liquid Gold

apple juice, sugar syrup, lime juice, nutmeg powder, ginger ale & smoked cinnamon quill