

**STARTERS**

<b>GARLIC AND PARMESAN BAGUETTE</b>	10.50
<b>SALT AND PEPPER CALAMARI</b> lime mayo/petite salad/lemon wedge	19.50
<b>SEAFOOD CHOWDER</b> mussels/fish/scallop/prawns/grilled ciabatta/potato & dill creamy soup (g/f option) or main size	18.50 26.50
<b>DUCK SPRING ROLLS</b> w/nuoc cham dipping sauce/miso mayo	19.50

**GREAT FOR SHARING**

<b>STEAMED PORK BUNS</b> hoisin glazed slow cooked pork belly/pickled cucumber/sesame seed/pork crackling	16.00
<b>FLATWHITE TACOS</b>	
<b>FISH</b> Cajun spiced crusted fish goujons/pickled cucumber/slaw/dill cream/habanero & chipotle aioli (d/f options)	21.50
<b>CHICKEN</b> battered chicken/orange chilli glaze/slaw/sesame miso mayo (d/f options)	20.50
<b>VEGETABLE</b> spiced jackfruit & potato croquette/beetroot compote/vegan cheese/slaw/harissa vegan aioli (d/f & vegan option)	19.50

**MAINS**

<b>RIBEYE STEAK</b> w/ a choice of sauce – creamy mushroom/blue cheese/ green peppercorn/red wine jus (g/f, d/f option)	39.50
<b>CONFIT DUCK LEG</b> w/duck spring roll/spicy orange scented jus (g/f, d/f option)	39.50

*ALL THE ABOVE MAIN DISHES COME WITH SEASONAL VEG AND POTATO OF THE DAY*

<b>FISH OF THE DAY</b> see our wait staff for chef's creation	38.50
<b>BAKED TOFU STEAK</b> ginger teriyaki/wild rice/cauliflower rice/seasonal greens/citrus gel (vegan, d/f, g/f)	30.50
<b>FISH AND CHIPS</b> tempura battered fish/fries/tartare/lemon/garden salad (g/f option)	27.50
<b>TERIYAKI BASTED ALPINE SALMON</b> wild rice/cauliflower rice/seasonal greens/citrus gel (g/f, d/f option)	39.50
<b>WARM ROAST PUMPKIN SALAD</b> baby spinach/grilled haloumi/red pepper/roasted red onion/candied walnut/parsnip chips (g/f, d/f, vegan options)	22.50
Add smoked chicken	27.50
Add Hot smoked salmon	29.50
<b>BEETROOT BLISS SALAD</b> feta/roasted beets/kumara/spinach/quinoa/candied walnuts/beetroot hummus/garlic vegan dressing (g/f & d/f, vegan options)	22.50
Add smoked chicken	27.50
Add salmon	29.50

*Please inform us of any food allergies as some ingredients are not listed on this menu. 15% surcharge on public holidays. 2% surcharge on credit card transactions.*



**PIZZA**

GF base option \$3 | surcharge for half/half pizza \$3 | Vegan cheese available \$3

<b>ALOHA</b> champagne ham/mozzarella/pineapple	22.50
<b>HOISIN DUCK</b> confit pulled duck/hoisin/haloumi/red peppers/spring onion/harissa yoghurt/chilli salt/sesame seeds	26.50
<b>PEPPERONI</b> tomato base/mozzarella/pepperoni	24.50
<b>MARGHERITA</b> tomato base/mozzarella/tomato/basil sauce	22.50
<b>SMOKEY CHICKEN</b> house smoked chicken/bacon/spinach/tomato/pinenuts/chilli salt/red onion/habanero dressing	25.50
<b>MEATLOVERS</b> bacon/pepperoni/smoked chicken/smoked BBQ sauce	26.50
<b>KAI MOANA</b> tomato base/prawn/scallop/mussel/fish/spring onion/dill cream cheese/deep fried capers/mozzarella	26.50
<b>VEGETARIAN</b> portobello mushroom/spinach/blue cheese/red onion/candied walnuts/chilli salt	24.50

**BURGERS**

All burgers served with Flatwhite fries & aioli | gluten free burger \$3 surcharge

<b>BEEF</b> 150gram angus beef burger patty/cheese/tomato/bacon/free range egg/lettuce/caramelised onion/beetroot relish/aioli (g/f option)	26.00
<b>FISH</b> battered fish/lettuce/tomato/pickled cucumber/tartare/lime mayo (g/f & d/f options)	25.50
<b>SATAY CHICKEN</b> grilled spiced chicken breast/Asian style slaw/lime mayo/satay sauce (g/f & d/f options)	24.50
<b>VEGETARIAN</b> crumbed spiced potato, chickpea, and jackfruit patty/pickled cucumber/tomato relish/hummus/tomato/lettuce/harissa vegan aioli (g/f, d/f, vegan options)	24.00

**ON THE SIDE**

LARGE BOWL STEAK FRIES W/AIOLI \$9.50 • POTATO SIDE \$8 • SEASONAL VEGETABLES \$8.50 • SIDE FRIES 4.50 • AIOLI \$2 • EXTRA SAUCES \$4 • SIDE SALAD \$8 • TOFU \$6

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