# ALL DAY MENU

Available from 10.00am till 05.30pm only

# LUNCH

# OYSTERS | \$5.50 each

Tempura or Fresh or Rockefeller

# POKE BOWLS | \$18.50 each

**SALMON (gf, df) |** Marinated salmon on quinoa rice & sesame salad, cucumber, daikon, edamame, Japanese pickle, seaweed

**FRIED CHICKEN (nf)** | Fried chicken on quinoa rice, cucumber, avocado, corn kernels, edamame, greens with honey mustard dressing

**CRISPY TOFU (df,v)** | Crispy tofu on sauerkraut, sliced carrot, white miso roasted kumara, alfalfa sprouts, lotus roots, crakerbread & beetroot hummus on quinoa rice

# THAI BEEF SALAD | \$17.50 (gf)

Thai spiced marinated beef, rice vermicelli, cucumber, tomato, salad greens, and chopped peanuts with Thai dressing

# CAJUN SPICED CHICKEN CLUB SANDWICH | \$22.00

Cajun spiced chicken, bacon, fried egg, salad greens, sliced tomato, and cheddar cheese with shoestring fries

# CRISPY LAMB RIBS | \$21.00 (gf)

Char grilled lamb ribs with hazelnut pesto

# FISH AND CHIPS | \$24.00 (nf,df)

Beer battered fish, tartar sauce, side salad & shoestring fries

## SMASHED AVOCADO ON RYE & SULTANA SOURDOUGH | \$17.50 (v)

Smashed avocado, poached egg, crushed feta cheese, olive oil & dukkha Add bacon or add salmon for **\$6.50 each** 

## TRUFFLE MUSHROOM LINGUINE | \$19.50 (v)

Mushroom linguine with garlic herb cream sauce, pecorino

#### PORK SCHNITZEL | \$18.50 (df)

Served with potato & dill salad

### HAMBURGER | \$21.00

Grass fed beef, melted cheddar, sliced pickle, green tomato & jalapeno chutney

### STEAK AND CHIPS | \$32.50 (nf.df)

250 grams Savannah Sirloin, jus, skinny fries

#### BEST UGLY BAGELS

Smoked salmon, cream cheese, crispy capers | \$15.50 (nf) Grilled Halloumi, avocado & cream cheese | \$14.50 (v) Champagne ham, tomato, tamarillo relish & cream cheese | \$13.50 (nf)

# DESSERTS

## KAHLUA PANNA COTTA | \$15.50

Summer berries, vanilla ice-cream

### CHOCOLATE SLICE | \$16.50

Milk biscuit, pistachio gelato

#### CHAMBORD BERRY & COCONUT ESPUMA | \$14.50 (vegan)

Compressed fruit salad, berry sorbet

## GELATO AND SORBET SELECTION | \$13.50

Pistachio Gelato, triple chocolate fudge, and berry sorbet

## CHEESE BOARD | \$18.50

Selection of local cheeses, homemade lavosh, Chutney & dried fruits

\*Please advise wait staff of any allergies or dietary requirements when placing the order GF- Gluten Free NF-Nut Free DF-Dairy Free V-Vegetarian