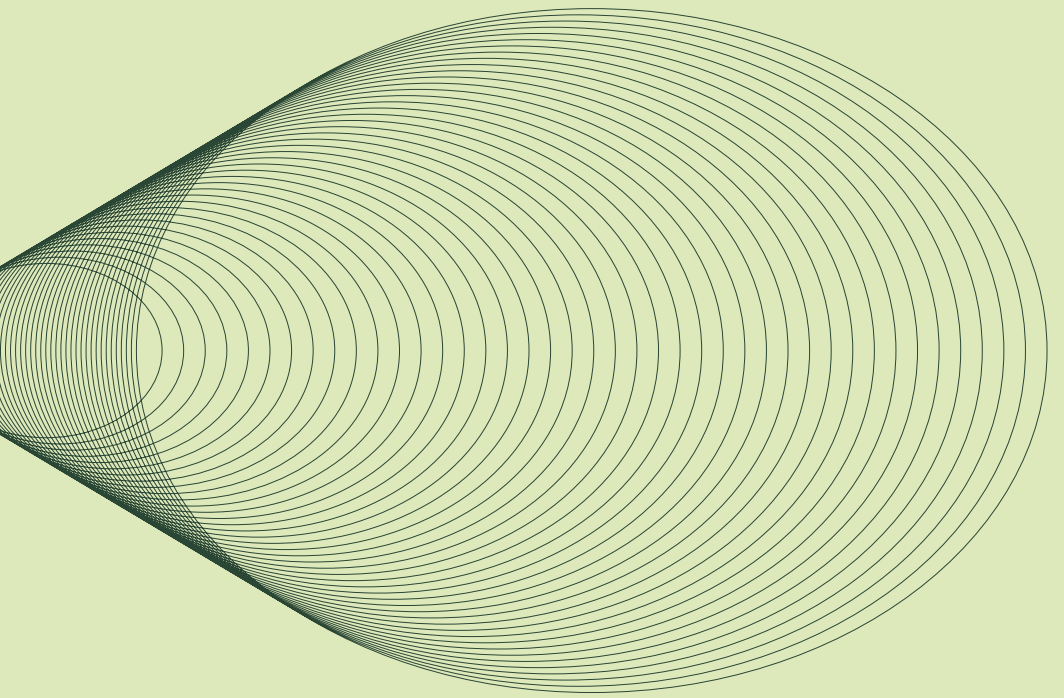


Cracking good food and drink on a whole other level

Restaurant & Bar



WHISKEY
LIMA
GOLF

Take-Off



Grilled rosemary focaccia (*GF, DF, V, Vegan) Olive oil, balsamic, pistachio dukkah	\$I2
Soup of the day (GF, DF, V, Vegan) Homemade rosemary focaccia	\$I4
Fish cakes (GF, DF) Handmade fish cakes, kimchi, chilli aioli	\$I7
Warm marinated olives (GF, DF, V, Vegan)	\$I2
Steamed green lip mussels (*GF, NF) White wine cream garlic and parsley, char grilled bread	\$I6

Salads



Caprese (GF, NF, V, Vegan) Bocconcini, Heirloom tomatoes, Otaki basil	\$I8
Buckwheat (GF, NF, V, Vegan) Buckwheat, pickled raw cabbage, pickled onions, seasonal leaves, cranberries, citrus dressing	\$2I
Leaves (GF, NF, V) Baby rocket, mixed herbs, shaved parmesan, house vinaigrette	\$I6
Caesar (*GF, V) Otaki baby cos, Scotty’s bacon, shaved parmesan, home made focaccia croutons, anchovies, free range egg (add chicken \$4)	\$I8

Upgrades



Fries & aioli (GF, DF, NF, V)	\$II
Pan fried broccolini, spiced seeds (GF, NF, V)	\$I2
Crushed Perla potatoes, black pudding, sauerkraut (GF, NF)	\$II
Polenta fries & aioli (V)	\$IO
Char grilled mushrooms, balsamic, crispy shallots (GF, DF, NF, V)	\$I3

Cruise



Semolina pasta (DF) Steamed prawns, mussels, fish, marinara sauce, lemon pangratatto (GF available on request for extra \$2)	\$22
Potato gnocchi (V) Broad beans, peas, mascarpone, soft herbs	\$I8
Classic Margherita pizza (V) Basil, mozzarella, pizza sauce (GF available on request for extra \$3)	\$I7
Smoked salmon pizza Potatoes, capers dill sour cream, rocket (GF available on request for extra \$3)	\$22
Fish & chips Beer battered fish, fries, gribiche, salad	\$25
Fish of the day (GF) Pan fried fish, broad beans, peas, tomatoes, lemon butter sauce	\$25
Chicken burger Buttermilk fried chicken burger, creamy salad, spicy pickles, smoked cheese (GF available on request for extra \$3)	\$25
Grill cauliflower (GF, DF, Vegan) Char grilled cauliflower, Tikka masala sauce, organic coconut yoghurt, chilli curry temper	\$22
From The Grill (Available from 4:30pm) A selection of meats, cooked over our lava rock grill, served with seasonal veggies, potatoes and chimichurri sauce	
Scotch fillet 200gr (DF, GF)	\$36
Eye fillet 200gr (DF, GF)	\$38
Pork ribs (homemade cola BBQ sauce) (DF, GF)	\$34
Free range chicken supreme	\$36

Landing



Chocolate mousse (GF) Crunchy & soft chocolate mousse with brandied cherries, chocolate sauce	\$I5
Panna Cotta Buttermilk panna cotta, seasonal berries, honey crumble	\$I5
Malabi (GF, DF, Vegan) Coconut & rosemary malabi, sweet dukkah, raspberries	\$I5
Selection of ice creams and sorbet	\$I2
Cheese Selection of local & European cheeses, lavosh, quince jelly Blue Brie Cheddar 1 Cheese \$I8 2 Cheeses \$22 3 Cheeses \$24	

(GF) Gluten Free | (V) Vegetarian | (NF) Nut Free | (DF) Dairy Free | (*) on request
whilst care is taken in preparation, we are not able to guarantee allergy safety