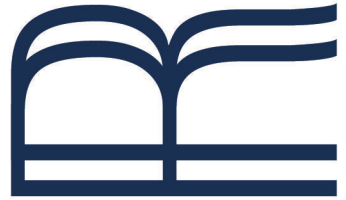


## STARTERS

Soup of the day \$12

Warmed baguettes with smoked garlic butter \$10

House-made pork, chive and prawn pot sticker dumplings, baby bok choy, shiitake mushrooms, cashews, ginger, soy and paprika oil \$20



## BURGERS

Grass fed topside beef patty (cooked to your preference) milk bun, beetroot, cos lettuce, tomato, streaky bacon, brie, tomato relish, aioli, curly fries \$24

Crispy spiced chicken thigh, milk bun, Swiss cheese, streaky bacon, tomato, lettuce, garlic aioli, hickory sauce, curly fries \$24

House-made falafel, milk bun, beetroot, cos lettuce, tomato, Swiss cheese, onion relish, curly fries \$22

(Gluten free buns available)



## HAND STRETCHED PIZZA

Aged Hungarian pepperoni, tomato base, mozzarella \$22

Smoked beef, freedom farms chorizo, caramelised onion, capsicum, brie, mozzarella \$24

Free range pulled pork, wild rocket, fennel, smoked cheddar, mozzarella \$24

House smoked Mt Cook salmon, capers, red onions, baby spinach, dill, creme fraiche \$24

Mediterranean style grilled egg plant, red onion, zucchini, capsicum, mozzarella \$24

(Vegan mozzarella and gluten free bases available)



Available between 5:30pm- 9:00pm

## CASUAL

Tempura battered fresh fish of the day, curly fries, seasonal leaves, tartare \$26

Szechuan spiced beef sirloin, mixed greens, crispy noodles, cherry tomatoes, cucumber, cashews, radish, julienned vegetables, chilli and lime aioli \$24

House-made curry of the day, steamed Basmati rice, naan bread \$26

Pasta of the day POA

Roast of the day, truffle mashed potatoes, steamed seasonal vegetables, Yorkshire pudding, red wine jus \$28

House-made falafel, grilled spiced eggplant, edamame beans, semi-dried cherry tomatoes, mint coconut yogurt (Vegan) \$26

## GRILL

Please select 2 complimentary sides and a sauce

300 gram Canterbury grass fed sirloin \$38

400 gram premium steer, ribeye on the bone \$42

200 gram Canterbury grass fed fillet \$36

Half Canterbury rack of lamb \$42

Mt Cook salmon fillet \$36

Choose red wine jus, peppercorn jus, garlic butter, shitake jus

## SIDES

Duck fat potatoes, rosemary garlic \$8

Dauphinoise potato \$8

Truffle mashed potato \$9

Steamed Basmati rice \$7

Charred broccoli, garlic, almonds, cranberries \$9

Seasonal leaves, cherry tomatoes, cucumber, radish, julienned vegetables, dressing \$9

Curly fries, garlic aioli \$8

Shoe string fries, garlic aioli \$8

