

Petite Plates

- ZESTY BEAN CASSOULET DIP** 14
A vibrant flavourful bean cassoulet dip with a zesty twist, served with crispy tortilla chards. GF DF VG
- POPCORN CHICKEN** 14
Tender popcorn chicken bites, perfectly seasoned and paired with a spicy sriracha mayonnaise. GF
- SALT AND PEPPER CALAMARI** 14
Crispy calamari seasoned with salt and pepper, served with a wedge of lemon, creamy aioli, and a vibrant capsicum coulis. GF
- TIGER PRAWN CUTLETS** 14
Juicy tiger prawn cutlets seasoned with horopito and slow-cooked confit garlic. GF DF
- LAMB KOFTA** 14
Flavourful lamb koftas accompanied by a refreshing minted yoghurt raita. GF (DF on request)
- PANKO HALLOUMI** 14
Crispy panko-coated halloumi served with a crunchy fennel slaw, black garlic, and creamy mayonnaise. V

Signature Boards

- GRAZING BOARD** 60
An assortment of cured meats and cheeses, complemented by roast peppers and vibrant beetroot hummus. Served with bread and crackers.
(GF on request)
- CHEESEBOARD FOR TWO** 32
A selection of soft brie, robust aged cheddar, and tangy blue cheese, paired with crisp crackers, fresh grapes, fig and Southland honey. (GF on request)

Core Offerings

WARM KUMARA AND ROASTED VEGETABLE SALAD	32
A hearty salad featuring roasted kumara and seasonal vegetables, dressed with a refreshing mint vinaigrette. V GF Add lamb and feta for an additional \$7	
SEAFOOD CHOWDER	24
Rich and creamy chowder packed with a medley of seafood, accompanied by garlic bread and lemon.	
HOUSE MADE PAPPARDELLE PASTA	32
Silky pappardelle pasta tossed in a creamy wakame butter sauce, complemented with tender spinach leaves, parmesan and succulent chicken breast.	
SEAFOOD MEDLEY RISOTTO	32
Creamy risotto topped with salmon, mussels and prawns, complemented by sweet capsicum and green peas. GF	
BLUE COD TEMPURA	42
Crispy Blue Cod in a light tempura batter, served with golden fries, a fresh salad, and house-made tartare sauce. (GF DF on request)	
SURF AND TURF	49
Juicy 250g sirloin steak paired with succulent tiger prawns, served with fondant potato and seasonal vegetables. GF DF	

RIBEYE STEAK	47.5
A tender 250g ribeye steak, accompanied by creamy leek and potato gratin, seasonal vegetables, and savoury red wine jus. GF	
GREEK LEMON CHICKEN BREAST	38.5
Grilled chicken breast with a bright Greek lemon sauce, served with vegetable rice pilaf and a creamy coconut yoghurt sauce. GF DF	
VENISON MEDALLION	45.5
Tender venison served with fondant potato and seasonal vegetables, complemented by a rich blackberry coulis. GF DF.	
VEGETABLE LASAGNE	32
Layers of pumpkin, cauliflower, capsicum, onion, and olives, cooked in a rich tomato sauce, served with a fresh salad. VG GF DF	

Vegetables & Sides

BASKET OF GOLDEN FRIES	10
Aioli and tomato sauce GF	
POTATO GRATIN	10
Creamy leek and potato GF	
SEASONAL VEGETABLES	10
Grilled and drizzled with butter (VG DF on request)	

Sweet Temptations

COCONUT PANNA COTTA	16.5
Creamy coconut panna cotta paired with a refreshing berry sorbet. VG GF	
CRÈME BRÛLÉE	16.5
Classic crème brûlée served with crisp almond Florentine, house made vanilla ice cream and tangy yuzu gel.	
SIGNATURE SWEET	16.5
A rotating special crafted by our chef. Ask about today's delectable option.	
CHOCOLATE DÉLICE	16.5
Luxurious chocolate délice paired with silky brown sugar caramel Chantilly cream and a tangy rhubarb blackberry compote. GF	
ARTISAN ICE CREAM SELECTION	16.5
A curated variety of handcrafted ice creams. Ask about today's selection.	

Liquid Dessert

LEMON MERINGUE COCKTAIL	18
Empress 1908 Butterfly Pea gin and Limoncello topped with toasted meringue	
LIQUEUR COFFEE	15.5
Brew'd Blend espresso coffee with your choice of liqueur and cream	
AFFOGATO	12
Vanilla ice cream topped with Brew'd Blend espresso.	
Add your choice of liqueur	22