



STARTERS

OLIVE SALAD BAZERKANI

Toasted walnut, whipped feta, capsicum coulis,
charred Turkish bread. V

\$16.50

BRAISED LAMB CROQUETTE

Verdi aioli, pickled red onion, lemon wild rocket,
pecorino, pomegranate drizzle.

\$16.50

MUSHROOM ARANCINI

Grated pecorino, truffle mayonnaise,
capsicum coulis, chives. GF V

\$16.50

FRIED CHICKEN TENDERS

Hot honey drizzle, chipotle aioli, pickled red onion. GF
\$16.50

TEXAS BRAISED BEEF BRISKET TACOS

Toasted tortilla, chorizo crumbs, avocado drizzle,
chipotle slaw, fresh salsa.

\$16.50

SALT AND PEPPER CALAMARI

Capsicum coulis, garlic aioli, crunchy slaw, lemon. GF
\$16.50

CRISPY SKIN-ON FRIES BASKET

Garlic aioli, tomato sauce. GF DF V
\$13



PLATTERS FOR TWO

ARTISAN CHEESE PLATTER

Selection of reserve brie, vintage blue, aged cheddar, fresh fruits, quince paste, selection of crackers, fig relish, New Zealand honey. V

\$40

ANTIPASTO PLATTER

Selection of cold cuts: pepperoni salami, shaved ham, smoked chicken, grilled chorizo, charred garlic Turkish bread, hummus with dukkah, sundried tomato pesto, pickles, mixed olives.

\$50

MAINS

SAFFRON SEAFOOD CHOWDER

Mussels, blue cod, shrimp, salmon, sweet corn, crispy shallots, Turkish bread

\$28.50

LEMON GRILLED CHICKEN BREAST

Saffron risotto, romesco, grated pecorino, lemon wild rocket, chorizo crumbs, balsamic glaze, jus demi glaze. GF

\$39

DOUBLE SMASHED BEEF AND CHORIZO BURGER

Prime beef and chorizo patty, lettuce, streaky bacon, American burger sauce, gherkins, cheddar, tomato, battered onion rings, skin on fries. (GF on request)

\$33



MAINS

KIWI CLASSIC FISH AND CHIPS

Beer-battered blue cod, skin-on fries, sautéed peas, market lettuce salad, tartar sauce. (GF DF on request)

\$43

GRILLED BEEF CILANTRO SALAD

Marinated grilled beef, seasoned corn ribs, mixed greens, chorizo crumbs, chipotle aioli, whipped feta, buttered smashed gourmet potato and cilantro avocado drizzle. (GF on request)

\$28

BUFFALO CAULIFLOWER

Charred seasonal greens, capsicum coulis, romesco sauce, charred capsicum, rocket salad.

GF DF V (VG on request)

\$30

WAGYU BRAISED BEEF CHEEK

Potato mash, charred seasonal greens, pickled radish, salsa verdi, water cress, crispy shallots, jus demi glaze. GF

\$35

GRILLED RIBEYE

Served with your choice of two sides and jus demi glaze. (GF DF on request)

\$55



SIDES

Charred seasonal greens with romesco,
whipped feta and crispy shallots. GF V
\$12.50

Potato mash with chives. GF V
\$12.50

Market lettuce salad with charred pepper, cherry
tomatoes, pickled red onion, lemon vinaigrette,
grated pecorino. GF V
\$12.50

Battered onion rings. V
\$12.50

Crispy skin-on fries with garlic aioli. GF DF V
\$13

Fried eggs. V GF DF
\$10

II

Two Doors Down

DESSERT

PISTACHIO PASTRY KUNEFÉ

Raspberry coulis, pistachio crème, biscotti delight. V
\$17

DULCE DE LECHE MOUSSE

On oat crumbs, served with wild berry sorbet. V
\$16

CRÈME BRÛLÉE

Almond Florentine crisps, French vanilla ice cream. V
\$16

COCONUT MANGO SAGO

Creamy tapioca pudding. VG GF DF
\$16

ICE CREAM TRIO

French vanilla, strawberry, chocolate, chocolate flake. V
\$16

LIQUID DESSERT

LEMON MERINGUE COCKTAIL

Empress 1908 Butterfly Pea gin and Limoncello
topped with toasted meringue.
\$18

LIQUEUR COFFEE

Brew'd Blend espresso coffee with your choice of
liqueur and cream.
\$15.50

AFFOGATO

Vanilla ice cream topped with Brew'd Blend espresso.
\$12