



SMALL PLATES

Freshly shucked Te Kouma Bay Oysters (Coromandel) – <i>subject to availability</i> Natural w shallot & chardonnay vinaigrette, lemon – <i>Min order 3-</i>	Each 4.50
House smoked salmon bruschetta, Lot 8 olive oil, pickles, baby herbs (x2)	16
Croquettes of the day, sriracha mayo, cherry, cos lettuce, hazelnut crumb (x4)	16
Beef carpaccio, black truffle mayo, cherry, tomato, Parmigiano Reggiano, nut praline, EV00	16
Tempura battered market fish sliders, lemon aioli, iceberg lettuce (x3)	18
Chargrilled tiger prawns, garlic aioli, lemon (x5)	16

LARGE PLATES

'Peroni' beer battered market fish, hand cut chips, house slaw, tartare, lemon	26
Spiced cauliflower fritters, fennel & orange salad, red pepper puree, watercress, almonds	21
Open streaky bacon sandwich, lettuce, onion, tomato, avocado, aioli w shoestring fries	19
Grilled chicken salad, iceberg lettuce, soft boiled egg, parmesan, tomatoes, aioli, croutons	23
Crispy market fish tacos, lettuce, tomato, salsa Verde, chilli mayo, house slaw, skinny fries	22
Confit duck leg, parsnip purée, kumara gratin, cherry, orange jus, cress –signature main-	39

STEAKS

<i>Served medium rare w hand cut chips, garlic herb butter, red wine jus, truffle mayo</i>	
230-gram, Pure South grass-fed angus beef sirloin	31
180-gram, Silver Fern grass-fed angus beef fillet	36

SIDES - \$9 each

Twice cooked hand cut chips <u>OR</u> shoestring fries	<i>Add Aioli 50c</i>
Green leaf salad, poached pear, blue cheese, candied walnuts, palm sugar dressing	
Today's seasonal greens, Lot 8 olive oil, toasted almonds, micro herbs	
Pinocchio slaw, cabbage, red onion, remoulade sauce	

TO FINISH

Affogato, vanilla bean ice cream, coffee shot, amaretto liqueur	16
Coconut panna cotta, summer berries, lemon curd, meringue, mango sorbet, biscuit crumb	18
Salted caramel & dark chocolate tart, Chantilly cream, vanilla bean ice cream	18
House made chocolate truffle w hazelnut crumb, raspberry dust, caramel	4.5
Espresso crème brulee, chocolate mousse, orange curd, candied pistachios, vanilla ice cream	18
Cheese: Kikorangi Blue, French Comte, poached pear, cherry, cranberries, walnuts, crackers	24

We will take all reasonable efforts to accommodate guests needs, we cannot guarantee that all ingredients we use will be allergen free. Any changes to dishes will occur a \$2 fee.

A 1.5% surcharge applies to all credit cards. Eftpos & cash payments available with no surcharge.

FOOD BY PAUL ANSELL



Wednesday Lunch Special Gourmet Open Sandwich

11am-2.30pm

\$19

*All served on 2 slices of toasted ciabatta bread & skinny fries.
Gluten free options available.*

STEAK: Grilled beef sirloin, lettuce, red onion, fried egg, aioli, beetroot relish

SALMON: House smoked salmon, dill crème fraiche, lettuce, onion, avocado

BLAT: Grilled streaky bacon, lettuce, avocado, cherry tomatoes, aioli

VEGE: Avocado, cherry tomato, lettuce, red onion, romesco sauce, toasted almonds

FISH: Tempura market fish, lemon mayo, lettuce, red onion, tomatoes

We will take all reasonable efforts to accommodate guests needs, we cannot guarantee that all ingredients we use will be allergen free. Any changes to dishes will occur a \$2 fee.

A 1.5% surcharge applies to all credit cards. Eftpos & cash payments available with no surcharge.

FOOD BY PAUL ANSELL