



BRUNCH - LUNCH

Starters

- HOUSE TOASTED BREADS w Lot 8 olive oil, balsamic (x4) / 11
- CHARGRILLED TIGER PRAWNS, garlic aioli, lettuce, lemon / 16
- BEEF CARPACCIO, truffle mayo, cherry, tomato, parmesan, nut praline / 15
- CRISPY MARKET FISH SLIDERS, lemon mayo, iceberg lettuce (x3) / 18

SHUCKED TO ORDER 'TE KOUMA BAY OYSTERS

- subject to availability -
Natural w shallot &
chardonnay vinaigrette

OR

Beer battered
-Min order 3-
5.0 Each

Mains

- 'PERONI' BATTERED MARKET FISH, hand cut chips, house tartare, lemon, green leaf salad / 27
- 6-HOUR BRAISED BEEF CHEEK, house made slaw, parsnip puree, cherry relish, hazelnuts, ciabatta / 25
- OPEN STREAKY BACON SANDWICH, lettuce, red onion, tomato, aioli, w twice cooked hand cut chips / 24
- PARKVALE MUSHROOM CROQUETTES, romesco sauce, slaw, beetroot relish, goats' cheese, green salad / 22
- SLOW ROASTED PORK BELLY BURGER, crackling, apple puree, kimchi, pickles, lettuce, w hand cut chips / 24
- 250G MEDIUM RARE BEEF SCOTCH, garlic & herb butter, twice cooked hand cut chips, green leaf salad / 34
- CONFIT DUCK LEG, parsnip purée, potato rosti, cherry, orange jus, spinach -signature main- / 39

Sides To Share

- TWICE COOKED HAND CUT CHIPS / 12 Add Aioli 50c
- SIMPLE GREEN SALAD, lemon vinaigrette / 9
- ROASTED PARKVALE MUSHROOMS, balsamic, fried onions / 10
- BROCCOLI, romesco, almonds, currents / 10

DESSERT

- AFFOGATO, vanilla bean ice cream, coffee shot, Amaretto liqueur / 16
- WHITE CHOCOLATE & HAZELNUT PARFAIT, raspberry cream, caramel, mandarin, biscuit crumb / 18
- SALTED CARAMEL & CHOCOLATE TART, Chantilly cream, vanilla bean ice cream / 18
- HOUSE MADE CHOCOLATE TRUFFLE w hazelnut crumb, raspberry dust, caramel / 4.5
- CHEESE – FRENCH COMTE, KIKORANGI BLUE, house made relish, quince paste, walnuts, water crackers / 23
- We will take all reasonable efforts to accommodate guests needs, we cannot guarantee that all ingredients we use will be allergen free.*

FOOD BY PAUL ANSELL