



Shared Plates

Mini Loaf	\$13.50
<i>Garlic butter & house-made dips</i>	
Pork Bao Buns	\$22.00
<i>Twice-cooked pork belly, slaw, house pickle with plum jus</i>	
Crispy Chicken Bao Buns	\$22.00
<i>Fried chicken, slaw, house pickle with ranch dressing</i>	
Calamari & Chorizo Ragout	\$22.50
<i>Smoked paprika and tomato broth, chickpeas, thick-cut pane di maggia</i>	
Tasting Platter	For 2-3 \$45.00 For 4-6 \$65.00
<i>A selection of tasty morsels from the menu</i>	

Sides

Fried Free-range Egg	\$3.00
Seasonal Roasted Vegetables	\$9.00
Roasted Potatoes	\$9.00
Home Cut Fries <i>with Aioli and Tomato Sauce</i>	\$10.00

Please notify the staff if you have any allergies or dietary requirements.



Mains

Herb Crusted Lamb Rack	\$55.50
<i>Roasted Agria potatoes, seasonal roast vegetables, mint vinaigrette, celeriac puree, pea shoot salad with red wine jus</i>	
Marry Me Chicken Burger	\$32.50
<i>Fried chicken thigh, lettuce, whipped sundried tomato cream with home cut fries</i>	
Ad-Ons <i>Streaky Bacon - \$6 Fried Free-range Egg - \$3</i>	
Big Glory Bay Salmon	\$42.50
<i>Charred sweetcorn cake, grilled baby bok choy with spinach and white wine sauce</i>	
Canterbury Venison Loin	\$41.50
<i>Buttery Agria mash, charred broccolini, mushrooms, house-pickled blackberries, crisp rosemary bread with blackberry jus</i>	
Dry Aged Rib Eye	\$48.00
<i>Agira potato and herb rostj, honey-glazed baby carrots with Diane sauce</i>	
Confit Pork Belly	\$40.50
<i>Twelve-hour slow-cooked port, silky celeriac puree, kumara, charred broccolini, plum-pickled apples, root-to-rind crumb with plum jus</i>	
Battered Blue Cod	Small \$29.50 Large \$40.50
<i>Triple cooked agria fries, garden salad, char grilled lemon with tartare</i>	
Roast Cauliflower Steak	\$29.50
<i>Orange-miso kumara, house pickle with cheese sauce</i>	



Dessert

Chocolate Self-saucing Pudding \$18.50

Warm chocolate pudding, espresso martini sauce, wild berry sorbet with caramelized white chocolate.

Sticky Date Pudding \$18.50

Warm sticky date pudding, miso butterscotch, mascarpone with berries.

Banoffee Cheesecake \$18.50

Banana and caramel cheesecake, Biscoff crumb, Kapiti affogato ice cream with banana chips.

Trio of Sorbet \$16.00

Please ask for today's flavours

Please notify the staff if you have any allergies or dietary requirements