






Starter Plates

Bread basket (4) 	\$8
Virgin oil & balsamic	
Warm mixed olives 	\$12
Marinated with lemon, chili & garlic	
Caramelized garlic focaccia bread 	\$12
Italian style focaccia smothered with caramelized garlic, butter & parsley	
Brisket & potato croquettes (2) 	\$21
Harissa yoghurt	
Chili & garlic prawn (4) 	\$24
Warm baguette	
Goats cheese bruschetta 	\$21
Goats chevre, fresh pear, toasted walnuts & NZ honey	
Caprese salad 	\$28
Buffalo mozzarella, tomatoes, basil, balsamic	
Salmon carpaccio 	\$24
Beetroot, cucumber, radish, caper berries & cider vinegar dressing	
BBQ chicken wings (4) 	\$16
Brushed with our house-made BBQ sauce, served with blue cheese sauce on the side	

Sides

Potato dauphinoise 	\$14
Paris mash 	\$12
Chips 	\$11
Olive salt & aioli	
Garden salad 	\$14
Seasonal vegetables 	\$14





Kids menu

Grilled angus sirloin steak 	\$14
Chips or salad	
Spaghetti 	\$14
Tomato sauce & parmesan	
Fish & chips or salad 	\$14

Main plates

Roast chicken breast 	\$38
Char grilled broccolini, parmesan & sauce choron	
Punjab style butter chicken 	\$40
Basmati cumin rice, paratha, pickles, raita	
Pan seared salmon fillet 	\$51
Potato mash, beetroot & fennel salad & bearnaise sauce	
Steak frites 	\$45
250g sirloin with french fries, house salad & green peppercorn butter	
Grilled eye fillet 	\$64
200g eye fillet with potato dauphinoise, roasted tomatoes, french shallots & mushroom jus	
Venison Wellington 	\$68
Venison loin wrapped in mushroom duxelles, prosciutto, mustard & pastry with potato mash & quince jus	
180g Angus beef burger 	\$32
House made beef patty, lettuce, Swiss cheese, tomato, caramelised onion & dill pickle Served with French fries	
Spaghetti meat balls 	\$28
Homemade lamb & beef meatballs Napoletana sauce, spaghetti & fresh herbs	
Leek & fennel risotto 	\$44
Carnaroli rice & aged parmesan	
Prawn spaghetti 	\$51
Saffron, chili, garlic, lemon, cherry tomatoes, red onion & pangritatta	
Potato & goats cheese parcels 	\$31
Polenta crusted, with spinach, pine nuts, pumpkin, parmesan & lemon	

Desserts

Banoffee pie 	\$16
Banana, toffee, whipped cream, chocolate	
Eton mess 	\$18
Meringue, berry coulis, poached fruit, chantilly cream	
Chocolate orange tart 	\$16
Candied orange & ice cream	
Cheese board 	\$28
Blue, brie & cheddar with crackers & quince paste	

 Fish  Egg  Crustacean  Peanuts  Cashew  Soy  Almond  Sesame
 Vegan  Milk  Honey  Wheat  Pinenuts  Gluten  Molluscs  Vegetarian  Walnuts

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

Any items listed with a * can be modified to be made without that ingredient on request, please be aware that these items will still be prepared in the same kitchen and as with all menu items we cannot guarantee the complete omission.