






Starter Plates

- Bread basket (4)**  \$8
Virgin oil & balsamic
- Warm mixed olives**  \$12
Marinated with lemon, chili & garlic
- Caramelized garlic focaccia bread**  \$14
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**  \$26
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**  \$12
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
Neapolitana 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

- Chocolate orange tart**  \$16
Candied orange & ice cream
- Banoffee pie**  \$18
Banana, toffee, whipped cream, chocolate
- Eton mess**  \$18
Meringue, berry coulis, poached fruit, chantilly cream
- Cheese board**  \$42
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.