





BAR MENU

11.00AM - 10.00PM



ENTREE & TO SHARE

Mixed olives

\$12.00

Marinated with lemon, chilli & garlic

VG

Caramelized garlic focaccia bread

\$14.00

Italian style focaccia smothered with
caramelized garlic, butter & parsley

V | Contains: M, G*, W*

Mushroom arancini

\$22.00

Fresh market mushrooms, Carnaroli rice, aged
parmesan & fresh herbs served with blue
cheese sauce

V | Contains: M, G, E

Crispy calamari

\$22.00

Golden crumbed calamari, served with house-
made chilli soy mayo & a fresh lemon wedge

Contains: M*, E*, S*, G, W, MO





SHARING BOARDS

Whitestone artisan cheese board

\$42.00

Locally produced aged blue, brie & waxed cheddar
Served w/ crackers, quince & New Zealand honey

V | Contains: M, G*, W*

Grazing board

\$58.00

Shaved prosciutto, salami, pastrami, pickles,
chutney, hummus, crackers & local New Zealand
cheeses

Contains: M, G*, SE*





PIZZA

Margherita

\$34.00

House made tomato sauce, buffalo mozzarella, basil

V | Contains: G, W, M, S*

Prosciutto

\$32.00

Tomato base, mozzarella, prosciutto, caramelized onion, spinach, grana Padano

Contains: G, W, M, S*

Diavola

\$32.00

Tomato base, mozzarella, salami, Kalamata olives, chilli

Contains: G, W, M, S*





WELLNESS & SALADS



Soup of the day **\$18.00**

(Ask your server) w/ toasted bread & butter

Contains: M*, G*, W*

Salmon poke bowl **\$34.00**

Mt Cook Alpine salmon, radish, pickled ginger, wakame, lemon & basmati rice

Contains: F, S, SE,

Mediterranean bowl **\$34.00**

Hummus, Spanish onion, heirloom tomatoes, rice w/ fresh leaves & herbs

VG

Grilled halloumi salad **\$33.00**

Red onion, Kalamata olives, cucumber, toasted pine nuts & lemon vinaigrette

V | Contains: M, PN

Caprese salad **\$26.00**

Buffalo mozzarella, vine ripened tomatoes, basil, balsamic

V | Contains: M

Caesar salad **\$26.00**

Babycos lettuce, bacon, sourdough croutons & shaved parmesan

V | Contains: E, M, G, F

Add Chicken **\$8.00**





MAIN PLATES

Fish & chips

\$32.00

Tempura battered New Zealand Dory fillets served with thick cut fries, tartare sauce & lemon

Contains: G, W, S, F, E*

Eggplant & zucchini lasagna

\$38.00

Roast vegetable lasagna, layered with rich Napolitana sauce, creamy béchamel & aged parmesan

V | Contains: G, W, E, M

250g Silver Fern Farms sirloin steak

\$42.00

250g sirloin w/ thick cut fries, house salad & green peppercorn butter

Contains: G*, W*, M*





SANDWICHES & BURGERS

Caesar wrap

\$20.00

Baby cos lettuce, bacon, sourdough croutons & shaved parmesan

Contains: E, M, G, F

Add Chicken

\$8.00

BLT

\$26.00

Southland cured bacon, Romaine lettuce, heirloom tomato with garlic aioli on focaccia, served with thick cut fries

Contains: G, W, E, M*

Club sandwich

\$28.00

Grilled chicken breast, crispy bacon, cos lettuce, tomato, mayonnaise served with thick cut fries

Contains: G, W, M, E

180g Angus beef burger

\$32.00

Lettuce, swiss cheese, tomato, caramelized onion & dill pickle

Served with thick cut fries

Contains: W, G, M, E

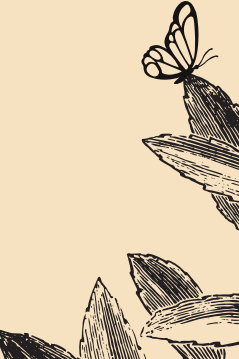
Fried chicken burger

\$32.00

Cos lettuce, tomato, red onion, crispy bacon & chilli mayo

Served with thick cut fries

Contains: G, W, E, M*





SIDES

Truffle parmesan fries

\$14.00

Thick cut fries tossed in truffle oil, topped with freshly grated Grana Padano

V | Contains: G, W, E*, M*

Seasonal vegetables

\$14.00

Mixed local seasonal vegetables, please ask your server for today's selection

VG

Garden salad

\$14.00

Mixed green salad w/ heirloom cherry tomatoes, cucumber & red onion

VG





DESSERTS

Banoffee pie

\$18.00

Banana, toffee, whipped cream, chocolate

V | Contains: G, W, M

Classic Kiwi pavlova

\$18.00

Seasonal fruit, berries & cream

V | Contains: E, M

Chocolate brownie

\$18.00

Ice cream & chocolate sauce

V | Contains: E, M, S





DIETARY INFORMATION

We care about accommodating your dietary needs and will do our best to cater to any allergies or intolerances. However, as our kitchen handles various allergens in a shared environment, we cannot guarantee complete omission.

Items marked with a * can be modified on request, but please note they will still be prepared in the same kitchen. Let us know if you have any specific dietary requirements—we're here to help!

Vegetarian	V	Fish	F	Egg	E
Vegan	VG	Mollusc	MO	Milk	M
Gluten	G	Sesame	SE	Soy	S
Wheat	W	Pine Nuts	PN		

**KIDS MENU AVAILABLE ON
REQUEST**

