

Breakfast **until 3pm**

house made granola coconut panna cotta yoghurt fresh fruits raspberry jus	16
smashed avocado ^(GF^A) prosciutto goats cheese sourdough dukkah beetroot poached egg beetroot yoghurt	22
Eggs Benedict ^(GF^A) english muffin spinach poached eggs angel hair potato hollandaise choice of:	
bacon	19
portobello mushrooms	19
salmon	21
eggs on toast ^(GF^A) multi grain bread vine tomato evo & balsamic reduction	10
add bacon	5
beans & bacon spicy chorizo tomato relish angel hair potato poached egg sourdough hollandaise	22
creamy mushrooms ^(GF^A) hash potato spicy chorizo herbs creamy sauce ciabatta	22
mother earth ^{(GF^A) (V)} avocado mushrooms carrots halloumi hummus dukkah capsicum jam poached eggs sourdough	22
full moon ^(GF^A) bacon kransky sausages eggs (as you like them) hash potato mushrooms vine tomato ciabatta	23

SIDES

bacon	5
eggs any style ⁽²⁾	6
buttered spinach	6
kransky sausages	7
sautéed mushrooms	6
house cured salmon	8
grilled halloumi	7

Lunch **until 3pm**

soup of the day garlic buttered dinner roll	14
salt & pepper squid salad roasted garlic aioli	19
chicken salad ^(GF^A) avocado mango curry sauce crispy noodles micro herb	23
beer battered market fish fennel & wild rocket slaw quinoa orange cherry tomato verjus vinaigrette	20
cajun chicken burger brie bacon lettuce chipotle tomato relish aioli fries	22
beef & cheddar burger caramelised onions lettuce tomato relish chipotle fries	20
roasted chicken ^(GF) broccoli & cauliflower couscous chorizo pepper puree pad thai chicken sauce	28
baked aubergine ^{(GF^A) (V)} portobello mushrooms courgettes goats cheese side salad of pickled vege olive tapenade focaccia bread	23
house made gnocchi ^(V) truffle mushrooms spinach goats cheese sage butter	25
slow cooked lamb shank massaman curry ^(GF) roasted kumara peanuts mint coconut cream coriander	28
braised beef short rib ^(GF^A) manuka smoked bacon & chorizo arancini local black garlic spiced butter pea puree baby carrots burgundy sauce	28
nz farmed pork belly ^(GF) ranch slaw sage & caramelised onion jus apple sauce	26
21 day aged Eye Fillet Steak ^(GF) pea & mushroom fricassee chorizo black garlic puree marrow jus spiced butter	180gm 28

SIDES

mixed leafy greens tomatoes feta orange mustard dressing	7
roasted gourmet potatoes	7
creamy mash potato & gravy	7
basmati rice	4
straight cut fries & house made aioli	7
curly fries & smoked paprika aioli	9
wedges & sour cream	9
add bacon	2
add cheese	1

(GF) Gluten Free | (GF^A) Can be made Gluten Free on request | (V) Vegetarian
(This may incur an extra charge)

*Please advise us if you have any specific dietary requirements

*We cannot 100% guarantee against trace elements of gluten due to the open nature of our kitchen

1.5% surcharge applies on all credit card payments
15% surcharge on Public Holidays