

## SMALL PLATES

### GRILLED BREADS 15

Served with a trio of flavoured oils

*DF, GF\*, V*

### SOUP 15

Ask for today's flavour. Served with grilled ciabatta & whipped butter

*GF\*, DF\*, V*

### EDAMAME 12

Blanched & tossed in sesame & chilli salt

*GF, V, VG*

### MEDITERRANEAN FALAFEL 17

House-made falafels, tzatziki, pickled vegetable, olive & fresh herbs

*DF, VG*

### KARAAGE CHICKEN BITES 17

Marinated chicken thigh, fried & served with Japanese mayo, teriyaki sauce & sesame

*GF, DF*

### PORK BELLY BITES 17

Deep fried & tossed in Cajun seasoning, served with aioli

*GF, DF*

### DUMPLINGS 19

Chicken & cabbage. Seared & served with Chinese black vinegar

*DF*

### GREEN LIP MUSSELS 25

In a white wine & chilli reduction, served with grilled ciabatta

*GF\**

## SIDES 7

### FRIED EGGS

*GF, DF, V*

### GREEN SALAD

Leafy greens, balsamic dressing

*GF, VG*

### GRILLED BREADS (2)

## SIDES 9

### HAND CUT AGRIA FRIES

Twice fried & served with garlic aioli & tomato sauce

*GF, V, DF*

### SEASONAL VEGETABLES

Tossed in garlic butter

*GF, V, VG\**

### PARMESAN HASH STICKS

Tossed in parmesan, served with garlic aioli V

### ONION RINGS

Served with garlic aioli V

### MASCARPONE MASH *GF, V*

### WINTER SLAW *V, DF, GF*

*\*Available on request*

## MAINS

### SOUP 25

Ask for today's flavour, served with grilled ciabatta & whipped butter

*GF\*, DF\*, V*

### OVEN BAKED PASTA 30

Jumbo conchiglioni shells stuffed with spinach & cream cheese, served in a herbed tomato puree

*DF, VG*

### THAI GREEN CURRY 36

A mild spiced curry with poached chicken breast, soy egg, fresh herbs, served with basmati rice

*GF, DF, V\*, VG\**

### LAMB SHANK 39

Red wine braised hind shank, with sumac & paprika, creamy mash, seasonal vegetables, rich tomato reduction

*GF*

### PORK BELLY 39

Rolled with fennel & poached in apple cider vinegar, finished with creamy mash, butternut puree, pork scratching, & pork reduction

*GF, DF\**

### SALMON 40

Akaroa salmon marinated in ponzu, seared Asian greens, basmati rice, sesame tuille

*DF*

### SCOTCH FILLET 250G 46

Grilled to your liking, served with seasonal vegetables, mascarpone mash, fried shallots & sticky jus

*GF, DF\**

*GF gluten free | VG vegan | V vegetarian | DF dairy free | N contains nuts.*

*GF\* gluten free on request - this item can be made gluten free with slight revisions*

## DESSERTS 18

### CHOCOLATE TORTE

Vanilla mascarpone & raspberry textures  
GF

### DORIS PLUM BRÛLÉE

Finished with freeze dried plum & citrus mascarpone  
GF

### BANOFFEE TART

Caramel, whipped ganache, banana & candied hazelnuts  
N

### APPLE & BERRY CRUMBLE

Topped with almond & coconut crumble, served with  
soy ice-cream  
GF, DF, VG, N

### AFFOGATO

Vanilla bean ice-cream & espresso with Kahlua, Frangelico or Baileys  
GF

## TO FINISH

Calem Fine White Port

GLASS 90ML 12 | BOTTLE 38

Taylors 10yr Tawny Port

GLASS 90ML 18

*Food allergies - we take every care to prevent cross contamination, but please let us know if you have a severe allergy.*

*V/VG - Vegetarian/Vegan. Our vegetarian & vegan options are cooked on separate equipment to those used for animal products.*

*GF - Gluten Free. Please note there may be trace gluten present in some food items.*

*Please let us know if you're Celiac.*

## CLASSIC COCKTAILS 18

### **Pina Colada**

White rum, Malibu, pineapple, coconut cream & sugar syrup

### **Cosmopolitan**

Absolut Citron, cointreau, cranberry & lime

### **Baileys Cheesecake**

Baileys, Kahlua, Frangelico & cream

### **Margarita**

Tequila, Cointreau, lime & sugar syrup

### **Martini**

Gin or vodka & choice of vermouth.  
Served with olive on request

### **Rose Bud**

Absolut Vanilla, Cointreau, lime, pineapple, cranberry & passionfruit pulp

### **Blue Lagoon**

Vodka, Blue Curacao, sugar syrup & lemonade

### **Old Fashioned**

Makers Mark Bourbon, brown sugar & Angostura Bitters

### **White Russian**

Vodka, Kahlua & cream

### **Negroni**

Sweet vermouth, Campari, gin, butterfly pea syrup & a dash of bitters

## SIGNATURE COCKTAILS 20

### **Tipsy Unicorn**

Absolut Raspberry, Malibu, lime, butterfly pea syrup & lemonade

### **Neon Nebula**

Absolut Raspberry, Absolut Vanilla, butterfly pea syrup, mixed berries, caramel syrup & cream

### **Candyland**

Bubblegum vodka, Frangelico, cranberry juice, cream, sugar syrup, grenadine

## PREMIUM COCKTAILS 22

### **Long Island Iced Tea**

Vodka, gin, rum, tequila, Cointreau, sugar syrup, lemon & Coke

### **The Grand Espresso**

Salted Caramel vodka, Kahlua, espresso & sugar syrup

## MOCKTAILS 12

### **Liquid Gold**

apple, cinnamon sugar syrup, lime, nutmeg & ginger ale

### **Sprinkletini**

orange, cranberry, cream, vanilla syrup & mixed berries

### **Deep Purple**

passionfruit, butterfly pea syrup, lime, lemon, orange bitters & lemonade

### **Sunrise Spring**

orange, lemon, grenadine, mango syrup & lemonade