

ALL DAY MENU

BEVERAGE SERVICE STOPS AT 10pm

BAR SNACKS

PARMESAN HASH STICKS

Tossed in parmesan, served with garlic aioli *V, GF*

BEER BATTERED ONIONS RINGS

Served with roast garlic aioli *V*

HAND CUT AGRIA FRIES

Twice fried & served with roast garlic aioli & tomato sauce *GF, V, DF*

ARANCINI

Three cheese, parmesan dust, feta crème *V*

WONTONS

Pork & cabbage, Chinese vinegar & Sichuan sauce *DF*

SQUID

Lightly crumbed rings, wasabi & pickled ginger mayo, micro herbs, lemon *DF*

KARAAGE CHICKEN

Marinated in sake & ginger, Japanese mayo, sesame, chilli *GF, DF*

LIGHT MEALS

SOUP OF THE DAY

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

NACHOS

Corn chips topped with Mexican spiced beans, sour cream, jalapeno, avocado & coriander *GF, VG*

GREEN LIP MUSSELS

Steamed & served with a horopito tomato reduction, grilled ciabatta *GF*, DF*

CHEESE BURGER

150g ground beef patty, cheese, gherkins, white onion, mustard & tomato sauce. Served with hand cut agria fries *GF**

DOUBLE CHEESE BURGER

Double ground beef patty, cheese, gherkins, white onion, mustard & tomato sauce. Served with hand cut agria fries *GF**

9	250G SIRLOIN Served medium rare with hand cut agria fries, garden salad & mustard butter <i>GF</i>	36
9	FISH & CHIPS Beer battered tarakihi, hand cut agria fries, crunchy winter salad, served with tartare & lemon cheek <i>GF*, DF</i>	36
11	SEAFOOD CHOWDER Green lip mussels, prawn & scallop, served with grilled ciabatta	38
17	PIZZAS	
17	FORMAGGIO DI POMODORO ~ Margherita Pomodoro sauce, mozzarella, basil, olive oil, flaky salt <i>V</i>	22
17	CARCIOFO ALLA FETA ~ Mediterranean Pomodoro sauce, mozzarella, artichoke, olives, red onion, feta <i>V</i>	22
18	PEPERONI E FORMAGGIO ~ Pepperoni Pomodoro sauce, mozzarella, pepperoni, parsley	23
15	SALAME PICCANTE ~ Four meats Pomodoro sauce, mozzarella, ham, cabanossi, bacon, pepperoni, BBQ sauce	24
17	RUCOLA AL PROSCHUITTO ~ Prosciutto & Roquette Pomodoro sauce, mozzarella, prosciutto, roquette, parmesan	25
23	DESSERTS	
26	CHOCOLATE CHEESECAKE Biscuit base, meringue & raspberry textures <i>VG</i>	17
30	BLACK DORIS CRUMBLE Coconut & almond crumb served with vanilla ice-cream, black doris syrup & freeze dried plums <i>GF, N, DF</i>	17
	BRÛLÉE Honeycomb & white chocolate crumb, glass shell <i>GF</i>	17