## ALL DAY MENU

## BEVERAGE SERVICE STOPS AT 10PM

BAR SNACKS			
PARMESAN HASH STICKS	9	DDO DACON CUESCE DUDCED	26
Tossed in parmesan, served with garlic aioli <i>V, GF</i> <b>BEER BATTERED ONION RINGS</b> Served with roast garlic aioli <i>V</i>	9	<b>BBQ BACON CHEESE BURGER</b> Ground beef patty, bacon, cheese $\&$ salad greens. Served with hand cut agria fries. $GF^*$	26
HAND CUT AGRIA FRIES	11	Or make it a double patty, cheese & bacon - add 6	
Twice fried & served with roast garlic aioli & tomato sauce GF, V, DF		CRISPY CHILLI CHICKEN BURGER  Japanese style fried chicken, teriyaki and chilli sauces & salad greens.	26
<b>ARANCINI</b> Minted pea purée, cream cheese, parmesan, pea oil <i>V</i>	17	Served with hand cut agria fries – GF*, DF	
<b>DUMPLINGS</b> Pork & chive, Chinese vinegar, chilli <i>DF</i>	18	<b>FISH &amp; CHIPS</b> Beer battered tarakihi, hand cut agria fries, summer salad, served with tartare & lemon cheek <i>GF*</i> , <i>DF</i>	36
FISH TACOS (2) Battered tarakihi goujons, chipotle slaw, pickled red onion, warmed tortillas <i>DF</i>	18	<b>250G SIRLOIN</b> Served medium rare with hand cut agria fries, garden salad & mustard butter $GF$	36
KARAAGE CHICKEN Marinated in sake & ginger, Japanese mayo, sesame, chilli <i>GF, DF</i>	19	PIZZAS MARGHERITA	22
LIGHT MEALS		Pomodoro sauce, mozzarella, basil, olive oil, flaky salt	22
<b>SOUP OF THE DAY</b> Ask for today's flavour, served with grilled ciabatta & whipped butter <i>GF*, V</i>	15	<b>MEDITERRANEAN</b> Pomodoro sauce, mozzarella, artichoke, olives, red onion, feta	22
<b>WEDGES</b> Topped with bacon, sweet chilli, cheese, sour cream <i>DF*, V*</i>	16	<b>PEPPERONI</b> Pomodoro sauce, mozzarella, pepperoni, parsley	23
NACHOS Corn chips topped with Mexican spiced beans, sour cream, jalapeno, avocado & coriander <i>GF, VG</i>	17	<b>FOUR MEATS</b> Pomodoro sauce, mozzarella, ham, cabanossi, bacon, pepperoni, BBQ sauce	24
COTTAGE PIE	22	PROSCIUTTO & ROQUETTE	25
Slow cooked beef in a rich gravy, topped with creamy mashed potato		Pomodoro sauce, mozzarella, prosciutto, roquette, parmesan	
SPAGHETTI & MEATBALLS Cooked in a rich tomato and wine sauce & topped generously with cheese DF*	22	DESSERTS CHOCOLATE CHEESECAKE	18
KARAAGE CHICKEN BOWL  Marinated in sake & ginger, Japanese mayo, sesame, chilli. Served with	23	Chocolate orange ganache, freeze dried mandarin, orange gel & chocolate shavings VG	
steamed jasmine rice & pickled onions GF, DF		<b>TOASTED MILK PANNA COTTA</b> Grilled peach, cornflake crunch & passionfruit gel <i>GF</i>	18
<b>GREEN LIP MUSSELS</b> Steamed and served with white wine chilli reduction, grilled ciabatta <i>GF*</i>	24	SUMMER BERRY TART Sable pastry shell, crème pâtissière summer berries & chantilly cream	18