

ENTRÉES

GRILLED BREADS 14

Lightly grilled ciabatta, served with today's compound butters
GF, V, DF**

SOUP OF THE DAY 15

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

ARANCINI 17

Minted pea purée, cream cheese, parmesan, pea oil *V*

ASPARAGUS TART 17

Puff pastry, vegan cream cheese, cherry tomato, asparagus shoots *VG*

DUMPLINGS 18

Pork & chive, Chinese vinegar, chilli *DF*

KARAAGE CHICKEN 19

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

GREEN LIP MUSSELS 24

Steamed & served with white wine chilli reduction, grilled ciabatta *GF**

SIDES 7

FRIED EGGS (2)

GF, DF, V

GREEN SALAD

Leafy greens, balsamic dressing

GF, VG

GRILLED BREAD (2 PIECES)

GF, VG*

SIDES 9

HAND CUT AGRIA FRIES

Twice fried & served with garlic aioli & tomato sauce

GF, V, DF

BEER BATTERED ONIONS RINGS

Served with garlic aioli

V

PARMESAN HASH STICKS

Tossed in parmesan, served with garlic aioli

V, GF

SEASONAL VEGETABLES

Tossed in garlic butter

*GF, V, VG**

QUINOA SALAD

White quinoa, fresh herbs, pomegranate, citrus dressing

GF, V, DF

MASCARPONE MASH

GF, V

TRUFFLE MASH

- *GF, V*

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

MAINS

RATATOUILLE 29

Grilled eggplant, courgette, capsicum & red onion. Finished with whipped vegan feta & herbed tomato sauce

VG, GF

FISH & CHIPS 36

Beer battered tarakihi, hand cut agria fries, summer salad, served with tartare & lemon cheek

GF, DF*

PORK LOIN 38

Marinated in orange & ginger, served with white bean puree, charred corn & braised fennel. Finished with fennel infused jus *GF, DF*

SALMON FILLET 40

Crispy skin salmon, quinoa & pomegranate salad, herbed coconut yoghurt, baby green vegetables *GF, DF*

BEEF SHORT RIB 40

Braised in 5 spice, served with carrot puree, green veg, charred onion petals & fried shallot *GF*

LAMB FILLET 44

Marinated in lemon sumac, grilled medium rare. Served with mascarpone mash, baby vegetables & sticky jus

GF

SCOTCH FILLET 250G 46

Grilled to your liking, served with baby vegetables, truffle mash & fried shallots. Finished with garlic butter & sticky jus

GF

*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 CHEESECAKE

Chocolate orange ganache, freeze dried mandarin, orange gel & chocolate shavings
VG

TOASTED MILK PANNA COTTA

Grilled peach, cornflake crunch & passionfruit gel
GF

SUMMER BERRY TART

Sable pastry shell, crème pâtissière, summer berries & chantilly cream

CANNOLI

Homemade cannoli, candied pistachio, white chocolate mousse & freeze dried berries
N

AFFOGATO

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

TO FINISH

Johner Noble Sauvignon Blanc 2017

WAIRARAPA | GLASS 90ML 11

Calem Fine White Port

GLASS 90ML 13

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.

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

Warm-Up

ginger tumeric syrup, lemon & honey syrup