



## DINNER MENU

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### STARTERS

Warm crusty charcoal loaf with garlic, chilli & cheddar butter (v).....	\$ 10
Kaimoana – Green Lipped Mussels, white wine, garlic & karengo reduction, bread.....	\$ 17
Sticky pork ribs, smoky bourbon sauce (gf) .....	\$ 18
Seafood chowder – with dill gremolata, tomato, bread.....	\$ 16
Brie – baked, walnut & fig cluster, frozen grapes, apple, Oha honey, sourdough soldiers (v).....	\$ 20
Salad of spinach, roasted kūmara, feta, grape, tomato, greens, sunflower seeds & flax seed dukkha (v, gf).....	\$ 17

### MAINS

Lamb burger with horopito, spinach, beetroot, tomato, cheddar, pickle, Kiwi onion dip dressing on a toasted brioche bun, Kūmara fries (veg. option available).....	\$ 29
Roast chicken, buttered mash, sage & onion gravy (gf).....	\$ 34
Beef brisket, slow braised with baked potato & sour cream, spinach, sweet jerk sauce & persillade.....	\$ 32.5
Pasta of the day (v).....	\$ 29
Pork belly, mash, slaw, crackling, BBQ honey sauce (gf).....	\$ 31
Aoraki Salmon fillet, tomato salsa, greens, smashed potato, butter caper sauce (gf).....	\$ 34

### SIDES

Waffle fries, roast red pepper ketchup (v) .....	\$ 7.5
Loaded waffle fries, sour cream, pickles, roast red pepper ketchup (v) .....	\$ 9
Salad of tomato, apple, fennel & greens with lemon & olive dressing (v).....	\$ 9.5
Green beans, glazed with Oha honey, soy & sesame (v, gf).....	\$ 8.5

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(v) vegetarian (gf) gluten free

OPEN 7 DAYS TILL LATE  
GST INCLUSIVE