



DESSERT

DARK CHOCOLATE & CARDAMOM FUDGE (NGA) 19

Rhubarb, Turkish Cream & Pistachio

SALTED CARAMEL BASQUE CHEESECAKE (NGA) 19

MacIntosh Toffee Sauce, Espresso Ice-Cream

SELECTION OF ICE-CREAM & SORBET 16

please ask your server for flavours

NZ ARTISAN CHEESEBOARD ONE18/TWO 28

Three types of New Zealand cheese, 40g each, spiced nuts,
quince paste, crackers, fruit & crackers

STARTERS

CIABATTA GARLIC BREAD (V) 14

KARAAGE CHICKEN 22

Teriyaki Sauce, Kewpie Mayo, Slaw, Coriander,

Pickled Ginger

LOADED BEETROOT HUMMUS (V/VG/DF) 21

Pickled Beetroot, Charred Broccolini, EVOO, Dukkah,
Charcoal Corn Chips

SOUP OF THE DAY (V/VG/NGA/DF) 23

Served with Warm Ciabatta



LOCAL CLASSICS

PAN-FRIED SNAPPER (NGA/DF) 40

Smoked Pumpkin Puree, Gai Lan, Shrimp Sambal,
Shaved Fennel

SMOKED BUTTERNUT VOLUTE PASTA (V/N*) 39

Baby Spinach, Crisp Sage, Ricotta, Herb Oil & Almonds

WAITOA ROAST CHICKEN BREAST 44

Agria Mash, Seasonal Greens, Harissa Butter, Spiced
Jus

SMOKY SLOW-COOKED PORK RIBS (NGA) 32/48

Choice Half or Full Size, Grilled & Basted in our
Smokey Hickory BBQ Sauce, Serve with Corn Ribs,
Fries & Slaw

DINNER MENU OPTIONS

Two Course Meal - 62

Main with either Entree or Dessert (exclude the grill)

Three Course Meal - 80

Entree, Main, Dessert (exclude the grill)

SALADS

**GLAZED TERIYAKI SALMON OMEGA BOWL
(NGA/DF/N) 30**

Brown Rice, Pickled Ginger, Edamame, Almonds,

Cucumber, Wakame, Wasabi Ponzu Dressing

OUR CAESAR SALAD 22

Baby Gem, Crispy Bacon, Fried Sourdough, Parmesan,
Caesar Dressing, Poached Free-Range Egg

BANG BANG SALAD (V/VG/NGA/DF/N) 23

Mung beans, onion, cucumber, slaw, pickled
vegetables, mint, coriander, cashew nuts, dressing

SALAD ADD ONS

ADD POACHED CHICKEN 6

ADD GRILLED GARLIC PRAWNS 6

THE CUT SHARING PLATTER FOR TWO 75

*Ciabatta Garlic Bread, Karaage Chicken, Beetroot
Hummus, Smokey Slow-Cooked Pork Ribs, Spiced Corn
Ribs, Crunchy Slaw & Fries*



THE GRILL

LOCALLY SOURCED FARMED MEATS SERVED WITH CHOICE OF SAUCE

SHARING MEAT BOARD FOR TWO 125

Any Two Meats with Choice of Two Sides. Two Sauces/Butters and a Shared Dessert

SILVER FERN FARM SIRLOIN 300G (NGA) 44

SAVANNAH ANGUS SCOTCH FILLET 300G (NGA) 46

PRIME ANGUS EYE FILLET 220G (NGA) 46

NEW ZEALAND SILERE MERINO LAMB RUMP (NGA) 44

OUR SAUCES/BUTTERS – ADD ON - \$5

Mullied Wine Jus | Porcini Mushroom | Blue Cheese Sauce | Salsa Verde | Chili Garlic
Butter | Harissa Butter

SIDES

SKINNY FRIES (V/VG/NGA/DF) 12

**CREAMY BUTTER MASHED POTATO
(V/NGA) 13**

SPICED CORN RIBS (V/NGA) 13

Harissa Butter, Parmesan Cheese

ROAST FIELD MUSHROOM (V/NGA) 13

Fried Garlic, Feta

CAESAR WEDGE 14

Crispy Pancetta, Grand Padano, Brioche
Crumbs

**STEAMED BROCCOLINI & KALE
(V/VG/NGA/DF/N*) 14**

Mustard Dressing, Toasted Almonds

**MESCLUN LEAVES SALAD (V/VG/NG/DF)
12**

Tomato, Cucumber, Onion, Aged Balsamic
Dressing

BURGER

WAGYU BURGER 36

Wagyu Beef Patty, Crispy Bacon, Swiss Cheese, Special
Sauce, Lettuce, Tomato, Pickles, Brioche Bun, Fries

ADD DOUBLE PATTY 8