

Amuse Bouche: Available Wednesday - Saturday, 3:00 PM - 5:00 PM

Chilli and Rosemary Polenta Fries | \$16.0

Served with fresh lemon dill hummus. (NAG/NAD/V)

Grilled Halloumi | \$18.0

80g Grilled halloumi, served with fresh rocket, chimichurri and finished with jerk-spiced chickpeas. (NAG/VG)

Salt and Pepper Crumbed Mushroom | \$18.5 Half size | \$13.5

Salt and pepper crumbed mushrooms, deep fried and finished with shiitake mushroom sauce. (NAG/VG)

Olive Tapenade Pizza (12-inch) | \$22.5

Olive tapenade and tomato pizza sauce, topped with feta, red onion, and fresh basil. (VG)

Quattro Formaggi Pizza (12-inch) | \$26.5

Four cheese pizza, with a cream cheese pizza sauce, topped with mozzarella, parmesan and feta, finished with fresh spring onions. (VG)

Cajun Chicken Pizza (12-inch) | \$30.5

Cajun chicken sitting on a tomato pizza sauce, with red onion, capsicum, mozzarella and finished with lime aioli.

Hummus Board | \$28.0

Lemon dill hummus with cherry tomatoes, olive oil, chimichurri and roasted red peppers, served with artisanal house-made focaccia, gently toasted to perfection. (VG) *Gluten Free bread an extra | \$9.0*

New Zealand Venison Bites | \$30.5 Half size | \$17.5

Eight juicy New Zealand venison meatballs, simmered in a red wine plum sauce. (NAG)

Chilli Lime Prawns | \$34.5

Twelve Chilli and Lime prawns, sauteed and tossed with fresh spring onions served with lime aioli. (NAG/NAD)

Hand-cut Fries | \$13.0

Golden and crispy fries, served with tomato sauce. (NAG/NAD/V)

NAG ~No Added Gluten	NAD ~No Added Dairy (Milk)	VG ~Vegetarian	V ~Vegan
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Please be aware that our kitchen is not an allergen-free environment. If you have any allergies, it is your responsibility to inform a member of our team so we can make every effort to accommodate your needs.

Dinner Menu: Available Wednesday - Saturday from 5:00 PM

Petite Bites (Small Plates)

Chilli & Rosemary Polenta Fries | \$16.0

Golden, crunchy polenta fries infused with chilli and rosemary, served with fresh lemon dill hummus. (NAG/NAD/V)

Grilled Halloumi | \$18.0

80g Grilled halloumi, served with fresh roquette, chimichurri and finished with jerk-spiced chickpeas. (NAG/VG)

Salt and Pepper Crumbed Mushroom | \$18.5 Half size | \$13.5

Salt and pepper crumbed mushrooms, deep fried and finished with shiitake mushroom sauce. (NAG/VG)

Cajun Fried Chicken | \$19.0

Crispy, golden cajun marinated fried chicken, drizzled with lime aioli. (NAG)

Hummus Board | \$28.0

Lemon dill hummus with cherry tomatoes, olive oil, chimichurri and roasted red peppers, served with artisanal house-made focaccia, gently toasted to perfection. (VG) *Gluten Free bread an extra* | \$9.0

New Zealand Venison Bites | \$30.5 Half size | \$17.5

Eight juicy New Zealand venison meatballs, simmered in a red wine plum sauce. (NAG)

Chilli Lime Prawns | \$34.5

Twelve Chilli and Lime prawns, sauteed and tossed with fresh spring onions served with lime aioli. (NAG/NAD)

Moyenne Plates (Medium Plates)

Olive Tapenade Pizza (12-inch) | \$22.5

Olive tapenade and tomato pizza sauce, topped with feta, red onion, and fresh basil. (VG)

Quattro Formaggi Pizza (12-inch) | \$26.5

Four cheese pizza, with a cream cheese pizza sauce, topped with mozzarella, parmesan and feta, finished with fresh spring onions. (VG)

Cajun Chicken Pizza (12-inch) | \$30.5

Cajun chicken pieces sitting on a tomato pizza sauce, with red onion, capsicum, mozzarella and finished with lime aioli.

Harissa New Zealand Lamb Rump Salad 100g | \$28.0 / 200g | \$43.0

Harissa marinated New Zealand lamb rump, with fresh salad leaves, cherry tomato, capsicum, red onion, Jerk-spiced chickpeas, candied lime slices and finished with lime aioli. (NAG/NAD)

Halloumi and Chimichurri Salad | \$32.5

80g Grilled Halloumi with toasted **pine nuts**, roasted kumara, sun-dried tomato, avocado, fresh baby spinach and roquette tossed with chimichurri and finished with freeze dried raspberries. (VG/NAG)

Chilli Lime Marinated Prawn Salad | \$33.5

Six Chilli lime marinated prawns, sauteed and served with fresh salad leaves, toasted **cashews**, avocado, red onions, sun-dried tomatoes, cucumber, pineapple salsa, finished with a drizzle of lime aioli and crispy nori. (NAG/NAD)

New Zealand Pork Fillet 100g | \$30.0 / 200g | \$39.0

Seared New Zealand pork fillet, served with roasted baby vegetables on a bed of spring pea puree, finished with a red wine plum reduction. (NAG)

Grande Plates (Large Plates)

Lemon Broccolini Risotto | \$28.5

Creamy arborio rice slowly cooked in a light vegetable broth folded with tender broccolini, and finished with a touch of lemon zest and parmesan. (NAG/VG)

- Add Fried Eggs | \$7.0
- Add Halloumi | \$11.0
- Add Cajun Fried Chicken | \$11.5

Cajun Fried Chicken Salad | \$34.0

Cajun marinated chicken, fried to perfection, served with fresh avocado, cherry tomatoes, capsicum, spring onion, cucumber, fresh salad leaves and finished with lime aioli. (NAG)

Gluten-Free Beer Battered Fish | \$39.0

Gluten-free beer battered fish, paired with crispy hand-cut fries, seasonal garden salad and served with house-made tartare sauce. (NAG)

New Zealand Salmon | \$59.0

A decadent 130g fillet of New Zealand honey-mustard and **pistachio** crumbed salmon served with crispy garlic potato cakes, roasted lemon broccolini florets and finished with a lemon-dill beurre blanc. (NAG)

New Zealand Eye Fillet Steak 150g | \$46.5 / 250g | \$59.0

A tender New Zealand Eye Fillet steak, served with crispy garlic potato cakes, roasted baby carrots, roasted broccolini, and finished with garlic herb butter. (NAG)

- Add Fried Eggs | \$7.0
- Sauteed Spice Mushrooms | \$11.0
- Add Side Fries with Tomato Sauce | \$6.5

Sides

Two Crispy Garlic Potato Cakes | \$6.0

Thinly sliced potatoes, baked with garlic and herb butter, forming a crispy, savoury cake. (NAG/VG)

Spring Pea Puree | \$5.5

Smooth and light pea puree, finished with a touch of butter (NAG/VG)

Spiced Mushrooms | \$11.0

Sauteed spiced mushrooms.

Broccolini | \$15.0

Lemon roasted broccolini florets.

Maple Roasted Baby Carrots | \$18.0

Sweet and tender baby carrots, roasted and glazed with maple syrup. (NAG/NAD/V)

House-Cut Fries | \$13.0

Golden and crispy fries, served with tomato sauce. (NAG/NAD/V)

Side Salad | \$14.0 Half Size | \$8.5

Fresh salad leaves, cherry tomato, sliced capsicum, cucumber, red onion and herb slaw mixed together with a drizzle of olive oil.