

STARTERS

Cheesy Garlic bread (V) Mozzarella cheese, garlic butter, chilli oil	7
Caramelized onion bread (V) Mozzarella cheese	8
Hummus (V) With homemade bread and olives	9
Baba ghanouj (V) Eggplant caviar with homemade bread and olives	9
Seasonal Soup (V) Served with homemade bread	10
Prawns (GF) Sesame oil, lime, chilli	16
Buffalo Mozzarella (GF) Basil, tomato, chilli, extra virgin olive oil	16
Lamb Cutlets Mint coriander sauce and salad	18
Smoked Salmon Treacle labneh, beetroot puree, greens	19
House Falafel (vegan) (GF) Tahini dressing, salad (3 pieces)	13

PASTA

Farfalle Carbonara Bacon, mushroom, white sauce, parmesan cheese	21
Farfalle Bolognese With parmesan cheese	20
Veggie Pasta Mushroom, seasonal vegetables, white sauce, parmesan cheese	21
Cannelloni (V) Spinach, ricotta cheese, marinara sauce	23

MAIN

Shoulder of Lamb (GF)	33
Slow cooked, potatoes, vegetables	
Eye Fillet of Beef 220 gm (GF)	38
Pumpkin puree, vegetables, chimichurri, potato	
Chicken Skewers (GF)	28
Marinated grilled, capsicum, onions, pilaf, salad, coriander sauce	
Pan Fried Tarakihi (GF)	34
Chardonnay sauce, potatoes, vegetables	
Duck a l'orange (GF)	36
Confit duck leg, mashed potato, broccolini, orange sauce (two legs \$45)	
Lamb Cutlets	42
Mashed potato, sundried tomatoes and olives relish, salad, mint sauce	
Chicken Parmigiana	29
Marinara sauce, mozzarella cheese, mashed potato, vegetables	
Fish and chips	20
Panko crumbed Tarakihi, tartar sauce	
Fish of the Day <i>waitress will advise</i>	
Chicken Filo Parcel	24
Diced chicken, creamy lemon tarragon sauce, fries, salad	
House Falafel (vegan) (GF)	22
Tahini dressing, green salad (6 pieces)	
Chicken Schnitzel	25
Truffle mayonnaise, fries, salad	
Scotch fillet 300 gm (GF)	39
Potato, garlic butter mushroom, broccolini, whisky sauce, chimichurri	
Chicken Curry (GF)	23
Medium spiced with rice (vegetarian option available)	
Lamb Skewer	32
Walnut & capsicum puree, tzatziki, pilaf, salad	

SIDES

Green Salad	6	Seasonal vegetables	8
Kumara wedges	7	Fries	6

All Day Menu