

STARTERS

Cheesy Garlic bread (V) Mozzarella cheese, garlic butter, chilli oil	8
Hummus (V) With home-made bread and olives	10
Baba ghanouj (V) Eggplant caviar with home-made bread and olives	10
Seasonal Soup (V) Served with home-made bread	10
Calamari Lightly spiced deep fried squid, peri peri mayo	17
Popcorn Chicken Peri peri mayo sauce	15
Smoked Salmon (GF) Treacle labneh, beetroot puree, greens	19
House Falafel (vegan) (GF) Tahini dressing, salad (3 pieces)	13

PASTA

Carbonara Bacon, mushroom, white sauce, parmesan cheese	24
Bolognese With basil oil and parmesan cheese	21
Veggie Pasta Mushroom, vegetables, rosé sauce, parmesan cheese	23

Gluten Free (GF) Dairy Free (DF) Vegetarian (V)

We Cannot guarantee that Allergen -free dishes will be 100% free from gluten / other

MAIN

Shoulder of Lamb (GF) Slow cooked, potatoes, vegetables	35
Eye Fillet of Beef 220 gm (GF) Mushroom sauce, green beans, gourmet potato and pumpkin puree	39
Moussaka (GF) Eggplant, beef mince, potato, mozzarella cheese	27
Beef And Bacon Skewers (GF) With pepper corn sauce, gourmet potato, veggies	34
Pan Fried Tarakihi (GF) Chardonnay sauce, gourmet potatoes, vegetables	35
Duck a l 'orange (GF) (two legs \$45) Confit duck leg, mashed potato, green beans, orange sauce, berry coulis	36
Lamb Cutlets (GF) Mashed potato, baby carrot, broccoli, cauliflower , mint sauce	45
Chicken Parmigiana Marinara sauce, mozzarella cheese, mashed potato, vegetables	32
Chicken Filo Parcel Creamy lemon tarragon sauce, fries and salad	28
Mezza Platter (V) Falafel, Baba ghanouj, hummus, olives, bread and salad	29
Chicken Schnitzel Peri peri mayonnaise, fries, salad	28

SIDES

Green Salad	6	Seasonal vegetables	8	Bread	3
Kumara wedges	8	Fries	7	Rice	5

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All Day Menu