



Garlic Bread

For one or two people

\$6 / for two \$10

Spiced chicken wings

with BBQ sauce, GF, DF

\$15

Crumbed squid

Served with a summer slaw and siracha aioli, DF

\$16

Stuffed Falafel

Mushroom and cheese Stuffed falafel, tahini yoghurt and aioli, ${f GF}$ \$16

Caprese salad

Bocconcini, basil, tomato, rocket and olive oil, GF

\$16

Steamed Mussels

A bowl of mussels steamed in white wine, cream and fresh herbs served with garlic bread, **GFA**

\$17

Garlic or Tempura Prawns

Crispy tempura prawns or garlic butter prawns, served with seasonal salad and chilli lime dipping sauce. \$18/\$30

Mains

Market Fish Locally sourced fresh fish with lemon herb oil, GF,DF 31 Crispy Salmon Pan fried salmon fillet with crispy skin herb oil, GF,DF 33	
Chicken Lightly spiced, grilled, free range half chicken with BBQ sauce, GF,DF \$30	
Pork Jägerschnitzel hunter schnitzel with mushroom gravy	\$33
Pork Belly Crispy roast pork belly with a mustard dressing, GF,DF	\$35
Lamb Rump <i>Grilled and oven roasted herb crusted lamb rump</i> With mint jelly, GFA,DF \$37	
Barbeque Brisket spiced with local Horopito and Kawakawa	
And served with pomegranate molasses, GF,DF	\$33
Ribeye 300grams of Aotearoa prime beef, GF,DF	\$37
All mains served with everchanging potato or starch of the day	
and freshly prepared vegetables	
Vegetarian Mains	

Roasted Cauliflower with mixed grain salad And a spiced dressing, **GF,DF,V** \$27

Ricotta Gnocchi wrapped in grilled egg plant.Served with parmesan wafer, Napoli sauce and herb salad, V\$28

Sides

All sides \$6 Potato or starch of the day Chips Seasonal Vegetables Garden Salad Summer Slaw Fried Free Range Eggs

> If you have any special dietary requirements please ask our friendly staff who can assist with your selection V = vegetarian GF = gluten free GFA = gluten free available on request