

EVENING MENU - from 4pm daily

SMALL PLATES

SCALLOPS 16 gf df

Pan-seared scallops on a carrot/cardamon puree and crispy pancetta

FALAFEL TACO 16 v

Falafel, beetroot relish, mint yoghurt, microgreens

CALAMARI 16 gf

Salt and Pepper style squid, wasabi mayo

SALMON 16

House smoked salmon pot, homemade bread

ASIAN VEG SPRING ROLLS 16 v df

Vegetable, glass noodle, hot spring rolls Nam Jim sauce

BEEF YORKSHIRE PUDDINGS 16

Mini Yorkshire puddings, beef fillet w horseradish cream

CHORIZO HALOUMI SKEWERS 16 gf

Grilled and served with pesto

SEAFOOD CHOWDER 16

Fish, prawns, squid, mussels in creamy sauce with garlic bread

ALCHEMY PLATTER 30

A selection of pickled, marinated and homemade specialties served with ciabatta bread

EXTRAS

Garlic Bread 8

Green Salad 8 gf

Agria Fries 8 gf

KIDS

WAFFLE 8

Waffle, ice cream and maple syrup

EGG ON TOAST 8

MAC/CHEESE BALLS 8

W tomato sauce

FISH & CHIPS 12

HAM & CHEESE TOASTIE 6

All endeavours are made to provide GF products but cross contamination can sometimes occur

gf - gluten free df - dairy free v - vegetarian

MAINS

BEEF EYE FILLET 35 gf df

Grass fed NZ beef eye fillet, crushed crispy potatoes, roast garlic and beetroot, pink peppercorn glaze, greens

SALMON 34 gf

Stewart Island salmon crusted w coriander + black pepper, w kumara, savoy cabbage, thai dressing and caponata relish

PORK BELLY 32 gf df

Twice cooked pork belly, parsnip and pumpkin puree, bok choy, lime dressing

BALINESE SPICED DUCK 34 gf df

Twice cooked duck, Balinese coconut rub, black rice, Asian vegetable strips

LENTIL FILO ROLL 28 v

Curried Lentil and vegetables, in filo pastry, coconut-curry glaze, fried leeks, mint yoghurt

LAMB MEDALLIONS 32

NZ free range lamb medallions, smoked tomato glaze, herbed couscous, marinated mushroom and spinach pesto

DESSERTS 12.5

Sticky black rice pudding, lemongrass, ginger, coconut yoghurt GF DF

Profiteroles caramel-salt ice cream & toasted almond brittle

Pear poached in mulled wine, cashew + cinnamon cream, biscuit GF DF

Raw salted caramel stack, banana sorbet, roast tamarillo GF DF

Sticky toffee pudding, vanilla bean ice cream, toffee sauce

Alchemy dessert platter 16

A little bit of everything

NZ cheeses: Whitestone Totara tasty, Talbot Forest Brie, Kapiti Kikorangi blue shallot relish, savoury biscotti and pear