

EVENING MENU - from 4pm daily

SHARE PLATES

SCALLOPS 18 gf df

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

FALAFEL TACO 17 v df

Black Bean Falafel, tahini slaw, coconut mint yoghurt, microgreens

CALAMARI 16 gf df

Salt and Pepper style squid, wasabi mayo

SALMON 18 gf df

Beetroot salmon gavlax w avocado and cornbread

MELON and PARMA HAM 18 gf

Melon and Parma ham w honey roasted feta

BEEF YORKSHIRE PUDDINGS 17

Mini Yorkshire puddings, beef fillet w horseradish cream

SEAFOOD CHOWDER 16.5

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

ALCHEMY PLATTER 33

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

KIDS

WAFFLE 8

Waffle, ice cream and maple syrup

EGG ON TOAST 8

NOODLE BOWL 8

W tomato sauce and cheese

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

*We use 100% New Zealand Extra Virgin Olive Oil

*Our chickens were free range

*We cannot guarantee cross contamination for GF options

MAINS

PASTA of the DAY 25

See your waiter for today's special

FISH OF THE DAY 35 gf

Market Fish of the day, new season potatoes, Thai curry coconut sauce

SALMON 36 gf df

Stewart Island salmon soy/maple sauce, beetroot potato mash, courgette strips

BEEF EYE FILLET 38 gf df

Grass fed NZ beef eye fillet, crispy potatoes, pea puree, pink peppercorn jus, spinach, capsicum relish

SPICED DUCK 36 gf df

Twice cooked duck, Balinese coconut rub, black rice, seasonal vegetables

PORK BELLY 35 gf df

Twice cooked pork belly, jalapeno/pineapple salsa, fennel apple slaw

LAMB SHOULDER 34 df

NZ free range lamb slow cooked, pearl barley, chorizo, seasonal vegetables, jus

TOFU FLATBREAD 30 v df

Smoked tofu, chickpea flatbread, eggplant mousse, roasted cauliflower

EXTRAS

Garlic Bread 8

Green Salad 8 gf

Agria Fries 8 gf