

EVENING MENU - from 4pm daily

SHARE PLATES

SCALLOPS 18 gf df

Pan-seared scallops w chilli jam, daikon apple salad, citrus soy dressing

KOREAN FRIED CHICKEN 16

Crispy free range Chicken strips, Gochujang hot sauce

ARANCINI 16 v df

Rice, mushroom and blue cheese w walnut mayo

CALAMARI 16 gf df

Salt and Pepper style squid, wasabi mayo

SALMON BRUSCHETTA 18 gf df

House smoked salmon, avocado, bruschetta

SMOKED MUSHROOM FLAT BREAD 15

Smoked Portobello mushroom, cream feta spread, greens

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

PASTA 8

W cheese

FISH & CHIPS 12.5

HAM & CHEESE TOASTIE 6

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, seasonal veg

BEEF EYE FILLET 38 gf df

Grass fed NZ beef eye fillet, mushroom jus, pomme dauphine, roast vege

VIETNAMESE DUCK 36 gf df

Pulled duck filo roll, pea puree, roast vegetables

PORK BELLY 34 gf df

Twice cooked pork belly, kumara apple mash, roast carrots

MIDDLE EASTERN LAMB 30 df

NZ free range lamb slow cooked, roast vege, lentil mix, eastern spices

WINTER VEGE PAVE 25 vegan

Medley of layered winter vege, mushroom jus, crispy brussel sprouts, roast almonds, chickpea aioli

EXTRAS

Garlic Bread 8

Green Salad 8

Agria Fries 8 gf

Vegetables 8

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