EVENING MENU – from 4pm daily

SHARE PLATES

ALCHEMY FRIED CHICKEN 16 df
Crispy free range chicken strips, gochujang hot sauce

LAMB TACOS 16
Pulled lamb mini tacos served w coleslaw, refried beans, minted yogurt
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CALAMARI 16 gf df
Salt and pepper style squid, wasabi mayo

SALMON BRUSCHETTA 18 (gf option) df
House smoked salmon, avocado, bruschetta

SMOKED MUSHROOM FLAT BREAD 15 v
Smoked portobello mushroom, feta spread, sun dried tomato, greens
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BEEF YORKSHIRE PUDDINGS 17
Mini Yorkshire puddings, beef fillet w horseradish cream

SEAFOOD CHOWDER 17.5
Fish, prawns, squid, mussels in creamy sauce with garlic bread
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ALCHEMY PLATTER 33
A selection of pickled, marinated and homemade specialties served with ciabatta bread
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KIDS

WAFFLE 8
Waffle, ice cream and maple syrup
EGG ON TOAST 8
CRISPY CHICKEN 10
FISH & CHIPS 12.5

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

PORK SALAD 24 gf df
Pork belly, pineapple, mint, greens, chilli lime coriander vinaigrette
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LAMB SALAD 24 gf
Pulled lamb shoulder, feta, cherry tomatoes, greens, cashew mayo
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PASTA of the DAY 25
See your waiter for today's special

MEXI-BOWL 21 gf
Tortilla chips, spicy beans, avo, salsa, sour cream, greens
Add CHORIZO 25

CRISPY CHICKEN BURGER 25 df
Free Range Chicken, soy coleslaw, gochujang aioli, tomato, fries
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FISH OF THE DAY 35 gf df
Market Fish of the day, garlic butter, ratatouille, vine tomato
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BEEF EYE FILLET 36 gf
Grass fed NZ beef eye fillet, mushroom jus, ratatouille, vine tomato
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DUCK and CHERRY HOT POT 32
Pulled duck, cherries, pastry topping, salad greens

LENTIL FILO ROLL 25 (vegan option)
Curried Lentil and vegetables, in filo pastry, coconut-curry glaze, fried leeks, mint yoghurt

EXTRAS

Garlic Bread 8
Side Salad 8
Fries 8
Seasonal Vege 10
Crispy Roast Potatoes 10