

EVENING MENU – from 5:30 pm daily

TO START WITH

TUNA NIKKEI 20 df

Thin sliced fresh tuna, celery citrus coriander sauce

KOREAN FRIED CHICKEN 17

Crispy free range Chicken strips, Gochujang hot sauce

CALAMARI 17 gf df

Salt and Szechuan Pepper squid

JACK FRUIT TACOS 16 vegan

Jack fruit, slaw, balsamic glaze, cashew aioli

KFC CAULIFLOWER 16 vegan

Korean spiced cauliflower w hot sauce

SEAFOOD CHOWDER 17.5

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

BEEF CROSTINI 18

Tender beef fillet slices with chimichurri, grilled capsicum, horseradish, ciabatta bread

ANTIPASTO PLATTER 26

A selection of meats, smoked salmon, cheese, homemade pickles, and marinated olives served with ciabatta bread

KIDS MENU ON REQUEST

All endeavours are made to provide GF products but cross-contamination can sometimes occur in the field, the factory or our kitchen

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

MAIN COURSE

BEEF EYE FILLET 38 gf

Grass fed NZ beef eye fillet, baked potato with garlic butter, chimichurri, grilled capsicum

LAMB RUMP 34

Herb crusted Cardrona lamb rump, seasonal green veg, couscous, and romesco sauce

CATCH OF THE DAY poa

Market Fish of the day. See your server for today's option

VIETNAMESE PORK BELLY SALAD 24.5 df gf

w/ caramelised pork belly, asian slaw, cucumber & peanuts

SALMON SALAD 25.5 df gf

House smoked salmon, fennel, capers, orange, avocado, salad greens, citrus dressing

PASTA 25

Pasta with creamy mushroom sauce

VEGE TOFU STACK 27.5 vegan

Mediterranean vegetable stack, grilled tofu stack, romesco sauce, salad green with orange vinaigrette

EXTRAS

Garlic Bread 9

Green Salad 8

Fries 8

Vegetables 8

Crispy Roast Potatoes 8