



Small Plates

Homemade Grilled Rewena Bread, Garlic Herb Butter, Cheddar Cheese (v).	12
Warm Rewana Bread, House-Made Dukkah, Balsamic Olive Oil (df,y).	14
Chips (gf,df,y). Garlic Mayo <u>or</u> Ketchup	10/14
Potato & Kumara Skins (gf,df,y) (Mixed/check availability) Garlic Mayo <u>or</u> Ketchup	12
BBQ Hoisin Pulled pork Sliders (x3), Apple & Coriander Slaw, Aio li	25
Pumpkin & Cheddar Risotto Balls, Pasta Sauce, Parmesan (gf,y).	23
Lamb Curry Croquettes, Dukkah, Red Pepper & Walnut Sauce, Yoghurt	23
Buttermilk Crispy Chicken, Homemade Honey-Mustard Mayo (gf)	22
Beer-Battered Fish Bites, Homemade Tartare Sauce, Lemon (df)	22
Salt & Pepper Calamari, Chilli Tomato Jam, Lemon (gf,df).	22

Salads

Fresh mixed leaves, Lemon-Honey Vinaigrette, Toasted Seeds (df,gf,y)	8
Rocket, Caramelized Pear, Roasted Walnuts, Balsamic Olive Oil (df,gf,y)	16
Thai Style Beef Salad, Mixed Leaves, Crispy Noodles, Roasted Peanuts, Thai Chilli Dressing (df)	24
Grilled Chicken & Bacon Salad, Parmesan, Homemade Honey Mustard, Croutons	24

v – vegetarian, vg – vegan, df – dairy free, gf – gluten free,
Some Meals Can Be Adapted To Suit Dietary Requirements, We Don't List All
Ingredients In Our Meals. Please Advise Waitstaff Of Any Allergies. 15% Surcharge On All Public
Holidays & 2.85% On Credit Cards & Contactless Payments.
Thank You.



Large Plates

Homemade Sweet Potato & Parmesan Gnocchi, Tomato & Basil Pasta Sauce, Nutmeg, Parmesan, Herb Oil (v) Add Chicken 10. Add Bacon 8	29
Grilled Chicken & Bacon Burger, Rocket Leaf, Pickled Onions, Red Pepper & Walnut Sauce, Mint Yo ghurt, Butter milk Bun, Fries	30
Fish n Chips, Salad, Lemon -Honey Dressing, Homemade Tartare Sauce Beer-Battered (df) Or Pan-Fried (gfd)	34
Nz Lamb Curry, Basmati Rice, Garlic Rewana Bread, Mint Yo ghurt	39
Bacon Wrapped Pork Medallion, Kumara Mash, Orange, Bacon, Rocket, Jus (gf)	39
House Tea-Smoked Salmon Spaghetti Pasta, Creamy Lemon, Garlic & Parsley Sauce, Parmesan, Herb Oil	41
Red Wine Braised Beef Short Rib, Sweet Potato Gnocchi, Seasonal Veg, Herb Oil, Jus	41
250G NZ Beef Sirloin, Grass Fed, 21 Day Aged Your Choice Of Fries & Salad (dfgf) <u>or</u> Kumara Mash & Seasonal Veg (gf) Add Garlic & Parsley Butter (gf), Peppercorn jus (gf), Creamy Mushroom Sauce (gf)	43 5

Desserts

Ice Cream Sundae, Marshmallows, Whipped Cream (gf) To pping – Butterscotch <u>or</u> Chocolate <u>or</u> Raspberry	Small 7.5 / Large 10.5
Affogato (Espresso shot Over Vanilla Ice Cream) add Single Shot Liqueur - Co intreau, Baileys, Drambuie, Kahlua	9 10
Warm Chocolate Brownie Sundae, Vanilla ice cream, whipped cream, raspberry coulis, crushed peanuts (gf)	16
Blackberry & Apple Crumble, Vanilla Ice Cream	17
Frozen Peanut Butter Parfait, Chocolate, Butterscotch, Crème Anglaise (gf)	17
Spiced Banana Tarte Tatin, Rum, Vanilla Ice Cream, Butterscotch Sauce.	16
Taylor's Tawny Port 20Yr	16

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