

ALL DAY DINING

SMALL PLATES

Antipasto: Mussels & garlic prawns, prosciutto, chorizo, smoked trevally, eggplant dip, pickles, olives, grilled vegetables, sauces, homemade bread		\$27pp
Surf & Turf Sliders: Beef, prawns, chorizo, cheddar, lettuce, pickles, aioli (3)		\$27
Buttermilk Fried Chicken: Manuka honey BBQ glaze, herbed yoghurt emulsion		\$24
Baba Ghanoush: Pepita seeds, homemade focaccia & EVOO	 	\$22
Creamy Peri-Peri Prawns: Toasted ciabatta		\$22
Salt & Pepper Squid: House-made NZ Kaitaia chilli mayo		\$19
Crispy Cauliflower Bites: Smoked paprika aioli	 	\$17
Patatas Bravas: Aioli, black garlic & lime crema	 	\$17
Soup of the Day: Parmesan & crispy onion topping, toasted garlic bread	 	\$16


SIDES

Local Salad: Grilled New Zealand mandarins, baby spinach, endive, semi-dried tomatoes, candied walnuts, sheep milk cheese, maple vinaigrette	 	\$14
Skin-On Fries: Parmesan, tomato sauce		\$14
Grilled Courgettes: Maple glaze, feta, candied walnuts	 	\$14
Paris Mash: Bacon, crispy onions	 	\$14
Silver Beet & Mushroom Gratin: Béchamel, cheese crust	  	\$14



LARGE PLATES

300g Angus Ribeye: Charred witloof, Canterbury truffle mascarpone, pinot noir jus	 	\$52
Fiordland Venison Pot Pie: Piccolo potatoes, winter herbs		\$42
Otago-Caught Fish "a la Brava": Green lipped mussels, capsicum salsa, grilled lemon	 	\$40
Free-Range Chicken Thighs: Chermoula sauce, silver beet, smoked eggplant purée, pumpkin seeds, jus	 	\$38
Casarecce Pasta: Prawns, chorizo, tomato, spinach, lemon cream		\$36
Classic Chicken Caesar Salad: Soft boiled egg, bacon, croutons, shaved parmesan		\$27

PIZZA


Mediterranean Prosciutto, rocket, Manchego cheese, pizza sauce		\$27
The Healthy Bee Halloumi, tomato, basil pesto, mozzarella, pizza sauce		\$27
The Godfather Pepperoni, mozzarella, pizza sauce		\$25
Hawaiian Classic Ham, pineapple, bacon bits, cheese, pizza sauce		\$25
Meat Lover NZ beef strips, bacon, cheese, smoky BBQ & pizza sauce		\$25

SEASONAL SIGNATURE

Cardrona Valley Merino Lamb Shank: Whipped feta, red wine gravy, bean salad, mashed potatoes	 	\$42
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Merino sheep from the Cardrona Valley, once famed for wool, now offer some of the region's most prized lamb. Raised on alpine pastures, our slow-cooked lamb shanks celebrate the pure flavours of Otago — tender, hearty, and rich with tradition.

DESSERTS

Warm Danish Pudding: White chocolate crème anglaise, berry compote, Oreo crumb, vanilla bean ice cream	\$16
Crème brûlée: Vanilla Chantilly cream, honey baked mandarin, strawberry gel	 \$16
Chocolate Lava Cake: Hokey pokey, chocolate mousse, toasted walnuts, mango custard	\$16

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Gluten Free



Gluten Free Option



Dairy Free



Vegetarian



Available from 5:30pm to 9:30pm

** Please be aware that we make every endeavor to cater for dietary requirements, however our kitchen is not 100% free from allergens.