

# ALL DAY DINING

## SMALL PLATES

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


## SIDES

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

## LARGE PLATES

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

## PIZZA


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

## SEASONAL SIGNATURE

<b>Cardrona Valley Merino Lamb Shank:</b> 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

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



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.