

ALL DAY DINING

SMALLER PLATES

- Seasonal Bruschetta:** Buffalo mozzarella, asparagus, heirloom tomatoes, pesto, balsamic glaze  \$22
- High Country Salmon Crudo:** Avocado emulsion, rice puff, kiwi, pickled mustard, mustard microgreens    \$24
- Buttermilk Fried Chicken:** Mānuka honey BBQ glaze, herbed yoghurt emulsion  \$24
- Focaccia & Dips:** Hummus, truffle mascarpone cheese & EVOO  \$22
- Creamy Peri-Peri Prawns:** Toasted ciabatta  \$24
- Salt & Pepper Squid:** House-made NZ Kaitaia chilli mayo  \$19
- Crispy Cauliflower Wings:** Baba ganoush, smoked paprika aioli, radish   \$22
- NZ Green-Lipped Mussels:** Coconut broth, ciabatta    \$24
- Soup of the Day:** Parmesan & crispy onion topping, toasted garlic bread   \$16

SIDES

- Seasonal Salad:** Grilled New Zealand grapes, leafy greens, candied nuts, halloumi, heirloom tomatoes, maple vinaigrette    \$14
- Skin-On Fries:** Parmesan, tomato sauce   \$14
- Green Beans, Spinach & Gai Lan:** Mānuka honey soy glaze, sesame seeds    \$14
- Charred Cauliflower & Broccoli:** Goat's feta, maple, dukkah    \$14

LARGER PLATES




- 300g Angus Ribeye:** Duck fat Peruperu potatoes, charred courgettes, jus, béarnaise sauce    \$50
- Grilled Tuna Steak with Romesco:** Avocado purée, asparagus, paprika aioli, grilled lemon   \$46
- Cocoa Nib & Chipotle Rubbed Fiordland Venison:** Blackened carrots, strawberry salsa, goat's feta cheese, chocolate jus   \$44
- Crispy Pork Belly:** Smoky cauliflower purée, roasted pineapple, purple roots, maple gravy   \$40
- Crispy Polenta & Eggplant Cake:** Courgettes, heirloom tomatoes, rocket, whipped ricotta    \$35
- Classic Chicken Caesar Salad:** Soft boiled egg, bacon, croutons, shaved parmesan  \$27

PIZZA




22cm deep dish, gluten free base available.

- Mediterranean:** Prosciutto, rocket, Manchego cheese, cherry tomatoes, 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
- Margherita:** Buffalo mozzarella, tomato sauce, basil, pizza sauce  \$25

SEASONAL SIGNATURE

- Stag Valley Lamb Backstrap:** Ricotta, smoked eggplant purée, pickled grapes & radishes, dukkah    \$44
- From the heart of Southland, Stag Valley lamb is celebrated for its exceptional quality. The backstrap offers supreme tenderness and a deep, natural flavour. A true expression of New Zealand's world-class lamb heritage.

DESSERTS

- Coconut & Vanilla Panna Cotta:** Mango coulis, passionfruit curd, golden kiwi, cocoa nibs, granola   \$16
- Crème Brûlée:** Vanilla Chantilly cream, Otago berry compote, salted caramel \$16
- Chocolate Lava Cake:** Hokey pokey ice cream, chocolate mousse, candied walnuts, fresh strawberries  \$16



Gluten Free



Gluten Free Option



Dairy 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.