

Dinner

(please order from the bar)

Small Plates

Southern Fried Chicken Wings \$10
with spicy siracha butter

Sichuan Spiced Squid \$10
with nuoc cham

Green Tea Smoked Duck \$17
with vermicelli, coriander & nuoc cham

Roast Kumara & Chicken Salad \$17
with feta & hazelnuts

Whole Baked Camembert \$26
with damson jam, crostini & salad

Charcuterie \$26
selection of terrines, cured meats,
olives, cheese & homemade bread

Shoe String Fries & Aioli \$8
- add cheese & bacon \$4

Wedges with Sour Cream \$10
- add cheese & bacon \$4

Polenta & Parmesan Chips \$10

Creamy Garlic Mushrooms \$17
with ciabatta, parmesan & pesto

Fried Prawns Pil Pil \$17
with fennel aioli, grilled bread & rocket

Tom Kha Gai \$17
Thai chicken coconut soup, with
mushroom, carrot & coriander

Big Plates

Moroccan Falafel \$28 V
with olive tapenade, spicy chilli jam,
& cashew cream

North Indian Goat Curry \$28
papadam, lime pickle & steamed rice

Korean King Prawns \$30
with rice, kimchi, & a rocket,
coriander & peanut salad

Braised Lamb Shoulder \$30
with confit garlic mash, red cabbage
& red wine jus

Wakanui Beef
Rump Steak \$28 Ribeye Steak \$34
with grilled broccoli, cafe de paris butter,
jus & shoe string fries

Beer Battered Fish & Chips \$26
with tartar & salad

Beef Burger \$26
with smoky BBQ sauce, provolone cheese,
dill pickle, crispy onion & shoe string fries

Pulled Pork Sliders (2) \$26
with homemade brioche, apple & celery
coleslaw, fries & burnt onion ketchup

Pizzas

gluten free base/extra topping \$4

Pepperoni \$26
Caramalised Onion & Blue Cheese
with Rocket & Hazelnuts \$26
Chicken, Mushroom & Spinach \$26

We make every effort to source produce locally, and to make everything in-house
All our meats are free range