

Lunch

(please order from the bar)

Small Plates

Southern Fried Chicken Wings \$10

with spicy siracha butter

Sichuan Spiced Squid \$10

with nuoc cham

Polenta & Parmesan Chips \$10

Green Tea Smoked Duck \$17

with vermicelli, coriander & nuoc cham

Roast Kumara & Chicken Salad \$17

with feta & hazelnuts

Fried Prawns Pil Pil \$17

with fennel aioli, grilled bread & rocket

Shoe String Fries & Aioli \$8

- add cheese & bacon \$4

Wedges with Sour Cream \$10

- add cheese & bacon \$4

Creamy Garlic Mushrooms \$17

with ciabatta, parmesan & pesto

Pulled Pork Slider \$17

with homemade brioche, apple & celery
coleslaw, fries & burnt onion ketchup

Tom Kha Gai \$17

Thai chicken coconut soup, with
mushroom, carrot & coriander

Big Plates

Whole Baked Camembert \$26

with damson jam, crostini & salad

Charcuterie \$26

selection of terrines, cured meats,
olives, cheese & homemade bread

North Indian Goat Curry \$28

papadam, lime pickle & steamed rice

Moroccan Falafel \$28 V

with olive tapenade, spicy chilli jam
& cashew cream

Braised Lamb Shoulder \$30

with confit garlic mash, red cabbage
& red wine jus

Beer Battered Fish & Chips \$26

with tartar & salad

Beef Burger \$26

with smoky BBQ sauce, provolone cheese,
dill pickle, crispy onion & shoe string fries

Pizzas

gluten free base/extra topping \$4

Pepperoni \$25

**Caramalised Onion & Blue Cheese
with Rocket & Hazelnuts \$25**

**Chicken, Mushroom,
& Baby Spinach \$26**

We make every effort to source produce locally, and to make everything in-house

All our meats are free range