

Dinner

Starters

Chicken Barley & Sweetcorn Soup \$14

with ciabatta and chicken skin butter

Crispy Pig Head \$14/\$25

Fried terrine of pork cheeks with pigs ear wafer, sauce gribiche & salad

Mushroom Tartlet \$14 V

with whipped feta and balsamic glaze

Fried Chicken Hearts & Gizzards \$14 DF

with bourbon BBQ sauce

Halloumi Salad \$14/\$25 V GF

with crushed hazelnuts and yoghurt dressing

Mains

Clam & Prawn Tagliatelle \$30

with garlic and cream sauce

Butter Fried Gnocchi \$28 V

with roast mushrooms, capers, rocket and truffle oil

Slow Roast Pork Belly \$30

with parsnip puree, roast vegetables and jus

Southern Fried Chicken \$30

with mash, gravy, coleslaw and cornbread

Wakanui Beef GF

Rump Steak \$28 Ribeye Steak \$35

with side salad, cafe de paris butter,
jus & shoe string fries

Ploughman's Platter \$30 V

a selection of cured meats, cheese, olives, pickles, bread and chutney

Desserts

Baked Vanilla Cheesecake \$12.50 V

with lemon sorbet

Baileys Creme Brulee \$12.50 V

with chocolate and oat cookies

A Fancy Sundae \$12.50 V

with berry compote, chocolate sauce & brownie crumble

