



## DINNER

### STARTERS

TOASTED GARLIC BREAD five pieces of garlic bread - add cheese 2.5 - add sweet chilli sauce 2.5	12.5
KARAAGE CHICKEN teriyaki sauce, wasabi mayo & shichimi togarashi (gf)	19.5
PORK BELLY BITES cider braised belly, orange & hoisin glaze, kewpie mayo & scallions (gf option available)	19
CRISPY SMASHED AGRIA POTATOES house made tomato sauce & garlic aioli (gf)	12
BLUE COD BITES chatham island beer battered blue cod, house made tartare sauce & beetroot salt	19.5
SCHEZWAN & SMOKED SALT CALAMARI fried calamari, miso mayo, kewpie and sesame sauce & charred lemon (gf)	19
HOMEMADE ARANCINI mozzarella stuffed arancini, bacon, shaved parmesan, chopped parsley & chipotle mayo	19

### BURGERS

all served with crispy smashed agria potatoes gluten free bun - add 1 extra cheese/vegan cheese - add 2 extra patty - add 5	
FRIED CHICKEN BURGER kansas city spiced buttermilk fried chicken, mango salsa, lettuce & chipotle mayo	26.8
SMOKED BEETROOT & QUINOA BURGER smoked beetroot, quinoa & chickpea pattie, cheddar cheese, lettuce, house made tomato sauce & aioli (v)	26.8
BRISKET BURGER 10 hours braised beef brisket, onion rings, cheddar cheese, lettuce, pickles, smoked hickory sauce & aioli	26.8
CRISPY PORK BELLY BURGER crispy pork belly, fermented red cabbage, asian slaw, herbs, chimichurri, house aioli & mustard	26.8

### PIZZA

served on a 12 inch tomato base with mozzarella  
gluten free base - add 2  
half & half - add 3  
vegan cheese - add 2

SMOKED SALMON house smoked salmon, cream cheese, capers, greens & hollandaise	26.8
CHICKEN & BACON free range chicken, smoked belly bacon, red onion, cream cheese & bbq sauce	26.8
MARGHERITA sliced mozzarella log, tomato, fresh basil & local extra virgin olive oil	26.8
MEDITARRANEAN LAMB dukka spiced lamb, fire roasted peppers, red onion, green olives, dill & chive ranch, cilantro	26.8

### MAINS

WHOLE LAMB SHOULDER FOR TWO 12 hours braised whole lamb shoulder, scalloped potatoes, ranch yoghurt, mint jelly infused lamb jus	79
SIRLOIN STEAK 250g grilled angus sirloin, crushed potatoes, smoked cherry tomatoes, charred greens, smoked herb butter & jus (gf)	36.5
PORK BELLY SALAD crispy pork belly chunks, house pickled carrots & cabbage, asian herb, teriyaki reduction, chimichurri, seasonal greens (gf)	29.5
CHATHAM ISLAND BLUE COD beer battered blue cod, seasonal salad, crispy smashed agria, house made tartare sauce & lemon	34.5
HALF RACK STICKY BBQ PORK RIBS ribs roasted low & slow with house bbq glaze served with crispysmashed agria & seasonal salad (gf)	34
BEEF CHEEK slow braised in a red wine stock with truffle infused mashed potato, sautéed greens & port wine jus (gf)	36
GREEN CURRY RISOTTO green curry, mushrooms, cherry tomatoes, shaved parmesan, basil & almond pistachios crumbs (gf) (v) - add chicken breast slices 6	29

**ALLERGENS:** please inform wait staff if you have any allergies or dietary requirements before ordering