

SMALL PLATES

| | |
|--|------|
| Marinated Olives GFA, DF, V | \$10 |
| Oven Baked Bread V With garlic butter | \$12 |
| Cheese & Gravy Fries GFA, V | \$13 |
| Homemade Wedge GF, DFA, V With sour cream and paprika | \$15 |
| Yorkshire Pudding With tender beef, onion jam and bearnaise sauce | \$16 |
| Jalapeno Poppers V Double crumble jalapeno stuffed with cheese | \$16 |
| Crispy Cauliflower GF, DFA, V With tahini yoghurt and chilli oil | \$17 |
| Pea, Pork & Potato Croquettes With Kewpie mayo | \$17 |
| Korean Fried Chicken DFA Served with spicy Korean dressing and peri peri sauce | \$20 |
| Cranky Goat Cheese GFA Oven baked with garlic and thyme served with crostini | \$24 |
| Fish Sliders Three brioche buns filled with battered Terakihi, slaw and wasabi cream | \$25 |
| Tempura Prawns DFA Garden salad and aioli | \$25 |
| Buttered Garlic Scallops GF Served with kumara puree and onion jam | \$26 |
| Flat Bread | |
| • Pesto, cheese, olives, sundried tomato and rocket V | \$24 |
| • Grilled Korean chicken, Napolitano sauce, basil, cheese & rocket | \$26 |

BURGERS & ROLL

| | |
|--|--------|
| Chicken Schnitzel Roll With lettuce, caramelized onions, cheese sauce, garden salad and gravy | \$24 |
| Vegetarian Burger V Black bean patty, lettuce, cheese, gherkins, chipotle relish, aioli and fries. | \$26 |
| Korean Chicken Burger Korean fried chicken, kimchi mayo, slaw, fries and tomato sauce | \$28.5 |
| Smashed Beef Burger Home-made beef patty with cheese, chipotle relish, bacon, gherkins, lettuce, fries and tomato sauce. | \$29 |
| GF burger buns available | \$2 |

TO SHARE

| | |
|---|------|
| Good Homes Platter GFA Baked goat cheese, aged cheddar, edam cheese, marinated olives, apple, walnuts, beetroot chutney, sundried tomatoes and breads. | \$35 |
|---|------|

SIDES

| | | | |
|---------------------|------|----------------|------|
| Grilled Mushroom | \$6 | Two Fried Eggs | \$8 |
| Kumara Mash | \$9 | Onion Rings | \$10 |
| Garden Salad | \$10 | Fries | \$10 |
| Seasonal Vegetables | \$11 | | |

MAINS

| | |
|--|------|
| Seafood Chowder Served with garlic bread | \$28 |
| Fish and Chips DF Beer battered Terakihi served with fries, salad and tartare sauce | \$29 |
| Roasted Vegetable Salad GF, DFA, V Herbs marinated diced vegetables roasted and served with feta, spinach and almond | \$29 |

| | |
|--|------|
| Pork Ribs GF, DF With fries, slaw and home-made BBQ sauce | \$32 |
| Caesar Salad GFA Crisp cos lettuce, streaky bacon, croutons, anchovies, parmesan and slice chicken breast, fried egg and side of home-made dressing | \$32 |
| Chicken Fat Bird Slow braised chicken in creamy wine gravy served with potato rosti and garden salad | \$35 |
| Chicken Parmigiana Crumbed chicken breast topped with Napoli sauce, prosciutto and mozzarella with a side of fries and salad. | \$35 |

| | |
|---|------|
| Pork Belly GF Honey and soy glazed pork belly with jack pepper sauce, mustard mash, feta walnut and seasonal vegetables | \$37 |
|---|------|

| | |
|---|------|
| Beef Short Ribs GF Served with mustard mash, baby carrots and red wine sauce | \$37 |
|---|------|

| | |
|---|------|
| Lamb Shoulder Roast GF, DF Slow cooked lamb served with seasonal vegetables, roast potatoes and gravy | \$39 |
|---|------|

| | |
|--|------|
| Pan Seared Salmon GF With kumara mash, broccoli and creamy garlic sauce | \$39 |
|--|------|

STEAKS

| | |
|---------------------------------|------|
| Porterhouse (250gm) GF, DFA | \$39 |
| Beef Eye Fillet (200gm) GF, DFA | \$43 |

- Choose from –
- Mushroom sauce / red wine jus / garlic butter
 - Fries / wedges / mustard mash
 - Garden salad / seasonal vegetables

*GF: gluten free DF: dairy free GFA: gluten free available DFA:
dairy free available V: vegetarian*