

SMALL PLATES

Flat Bread

		 Pesto, cheese, oli 	ves, sundrie	d tomato and rocket V	\$24
Marinated Olives GFA, DF, V	\$10	Grilled Korean chi rocket	cken, Napol	itano sauce, basil, chee	se & \$26
Oven Baked Bread ∨ With garlic butter	\$12		BURG	EDS	
Cheese & Gravy Fries GFA, V	\$13	Vegetarian Burger V	BORG	LKS A	\$26
Homemade Wedge GF, DFA, V With sour cream and sweet chilli	\$15	Black bean patty, lettuce, cheese, gherkins, chipotle relish, aioli and fries.			
Yorkshire Pudding With tender beef, onion jam and bearnaise sauce	\$16	Korean Chicken Burger Korean fried chicken, kin	nchi mayo, s	law, fries and tomato sa	\$28.5 uce
Jalapeno Poppers V Double crumble jalapeno stuffed with cheese	\$16	Smashed Beef Burger Home-made beef patty v	vith ch <mark>eese</mark> ,	chipotle relish, bacon, q	\$29 gherkins,
Crispy Cauliflower GF, DFA, V With tahini yoghurt and chilli oil	\$17	lettuce, fries and tomato sauce. GF burger buns available \$2			
Pea, Pork & Potato Croquettes With Kewpie mayo	\$17		SIDE	=5	
Korean Fried Chicken DFA Served with spicy Korean dressing and peri peri sauce	\$20	Mushroom sauce/ garlic Grilled Mushroom			\$2 \$8
Fish Sliders Three brioche buns filled with battered Terakihi, slaw and cream	\$25 I wasabi	Kumara Mash Garden Salad Seasonal Vegetables	\$9 \$10 \$11	Onion Rings Fries	\$10 \$10
Tempura Prawns DFA Garden salad and aioli	\$25				



MAINS

	Seafood Chowder Served with garlic bread	\$28
	Fish and Chips DF Beer battered T <mark>erakihi se</mark> rved with fries, salad and tartare sau	\$29 ce
H	Roasted Vegeta <mark>ble Salad</mark> GF, DFA, V Herbs marinated diced vegetables roasted and served with fe spinach and almond	\$29 eta,
	Pork Ribs GF, DF With fries, slaw and home-made BBQ sauce	\$32
(Caesar Salad GFA Crisp cos lettuce, streaky bacon, croutons, anchovies, parmes slice chicken breast, fried egg and side of home-made dressin	
(Chicken Parmigiana Crumbed chicken breast topped with Napoli sauce, prosciutto mozzarella with a side of fries and salad.	\$35 and
9	Chicken Fat Bird Slow braised chicken in creamy wine gravy served with potate and garden salad	\$35 o rosti
ŀ	Pork Belly GF Honey and soy glazed pork belly with jack pepper sauce, mus mash, feta walnut and seasonal vegetables	\$37 stard
	Beef Short Ribs GF Served with mustard mash, baby carrots and red wine sauce	\$37

Panfried Salmon GF With kumara mash, broccoli and creamy garlic sauce	\$39
Lamb Shoulder Roast GF, DF Slow cooked lamb served with seasonal vegetables, ro and gravy	\$39 east potatoes

STEAKS

Porterhouse (250gm) GF, DFA	\$39
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