
Lunch

Bacon Wrapped Chicken Breast • 36.0

With a Medley of Roast Vegetables, Wilted Spinach & Port Wine Jus

Fish & Chips • 36.0

Tempura-Battered Market Fish, Chunky Fries, House-Made Creamy Slaw & Tartare Sauce

Seafood Tasting Platter • 30.0

Crumbed Squid, Seared Scallops & Prawns with Fresh Tomato and Coriander Salsa

Creamy Seafood Chowder • 28.0

Loaded with Seafood, Served with Toasted Ciabatta

Angus Beef Burger • 28.0

NZ Angus Beef Patty, Bacon, Caramelized Onions, Cheese, Lettuce, Tomato & Aioli in a Brioche Bun - with Chunky Fries & Tomato Sauce

Twice-Cooked Pork Belly • 32.0

Slow-Braised with Aromatic Spices and Seasoning. Served with Creamy Colcannon, Pumpkin Purée, & Jus

Halloumi Salad • 24.0

Grilled Halloumi, Lettuce, Mango, Cucumber, Tomato, Red Onion with a Lemon Citrus Dressing

*** Add Lightly Spiced Cajun Chicken Breast for \$6.0 ***

Sides

Chunky Fries / Green Salad / Bacon / Mushrooms / Roast Vegetables / Potato Rosti • 9.0

Desserts

Warm Apple Crumble • 12.0

With Vanilla Ice Cream, Berry Compote & Whipped Cream

Lemon Citrus Tart • 12.0

With White Chocolate Drizzle, Berry Compote & Whipped Cream

Chocolate Mudcake • 12.0

With Chocolate Ganache, Berry Compote & Vanilla Ice Cream

Peach & Passionfruit Cheesecake • 12.0

With Berry compote & Whipped Cream

Drinks

Barista Coffee • 5.5

Espresso / Long Black / Flat White / Cappuccino / Mochaccino / Latte / Hot Chocolate

*** Extra shot / Alternative Milk / Flavoring / Decaf +\$1 ***

Shakes & Smoothies • 9.0

Mango / Berry / Banana / Vanilla / Chocolate



Allergy statement : Menu items may contain or come into contact with Common Allergens. For more information, please speak with our friendly staff or manager.
If you are bringing a cake, a \$30 cake fee will apply for us to store, cut & serve