



# Dinner

5.30pm - 10pm

## Bread

**Garlic Chilli Corn Baguette** v 10  
Toasted baguette, garlic, and herbs

**Bread and Dips** v, df\* 12  
Char-grilled German rye, sourdough, focaccia, and daily dips

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**Risotto** v, gf 21  
Tomato risotto, baby spinach, plant-based meat balls and shaved parmesan

**Broccoli** veg, gf 25  
Charred broccoli, black eyed pea ratatouille, oyster mushroom and balsamic reduction

**Pork** df 29  
Fish sauce & maple syrup glazed pork belly, bok-choy, mushroom fried rice, kimchi relish and fried shallots

**Black Angus Pure Steak Selection** gf, df\*  
Horopito rub grilled steak of your choice, hand cut fries, baby rocket and merlot jus'

**Sirloin Steak (210gms)** 39

**Streaky Bacon Wrapped Beef Fillet (180gms)** 45

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**Gelato** v, gf 12  
Stracciatella gelato and peanut butter chocolate bark

**Mango Parfait** gf 13  
Malibu coconut sorbet and candied pineapple

**Kapiti Cheese** gf\* 24  
Selection of cheese, crackers, fresh grapes & quince jelly

## Special Dietary

Vegetarian (v), Vegan (veg), Gluten-free (gf), Dairy-free (df), Option available (\*)  
Please advise your server of any allergies or dietary requirements

## Starters

**Soup of the Day** 12  
Please ask for today's specialty

**Gyoza** 15  
Free-range chicken & coriander gyoza with miso sauce and spring onion

**Falafel** v, gf 15/25  
Smashed beetroot falafel, tahini yoghurt, cucumber salad and chilli oil

**Cured Salmon** gf 18  
Himalayan salt and hemp seed cured salmon, shaved seasonal vegetables, fresh mint, black & white garlic aioli and quinoa crisp

## Mains

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**Burger** v\* 24  
Grass-fed Angus beef patty, tomato, cos lettuce, smoked streaky bacon, gherkin, cheddar cheese, brioche bun and fries  
- Vegetarian patty available

**Chicken Massaman Curry** df, gf\* 28  
Tender chicken pieces cooked in red coconut curry, lemongrass, potatoes, and green peas, served with coconut rice and roti

**Catch of the Day** gf 30  
Market available pan-fried fish, roasted celeriac, young celery leaves, tomato chutney and saffron foam

**Lamb** gf 38  
Grilled coastal lamb cutlets, Campari glazed carrots, pea puree, and lamb neck jus'

**Sides** 9 each  
Garden Salad, French Fries, Steamed Vegetables, Risotto, Steamed Bok-choy

## Desserts

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**Apple Crumble** veg, gf 13  
Served with oat milk ice cream

**Passionfruit Mascarpone Mousse** gf 13  
Berry & rose fluid gel and yuzu lemon curd

