



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

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

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

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

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

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

