

# SUMMER MENU

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## Small Plates

### Marinated Olives /

Warmed slightly and served with smoked almonds 12.5

### Fresh Oysters /

Served with Mignonette or Kilpatrick 5.5 each

### Cheesy Garlic Bread /

Extra cheesy and full of garlic 16

### Patatas Bravas /

Spanish style potatoes with spiced tomato sauce & aioli 17.5

### Fried Calamari /

Dusted in our house made 3 pepper seasoning and preserved lemon aioli 20

### Buffalo Chicken Wings /

Served with a blue cheese ranch 21

### Iki Mata /

Fresh market fish marinated in lemon ginger and coconut cream. Served with salted cucumber and tostadas 24.5

### Prawn Croquettes /

Golden prawn croquettes served with a chipotle mayo 22

### Korean Fried Chicken /

Marinated chicken thigh, fried and smothered in kewpie mayo and sriracha. Finished with peanuts and fried curry leaves 22.5

### Albondigas /

Spanish style meatballs in a rich tomato sauce. Served with crusty bread 23.5

### Chilli Chorizo Prawns /

Garlic and chill prawns swimming with chorizo and served with crusty bread 24

### Saganaki /

Pan fried Greek Cheese toasted sandwich with a chilli and lemon butter 16.5

### Beef Carpaccio /

Served with black truffle salt, parmesan cheese and croutons 23

### Char Grilled Broccolini /

Fresh broccolini char grilled and finished with a hazelnut romesco 18.5

### Salmon Tart /

Cured fresh salmon served in a tart shell with mango, and a preserved lemon avocado salsa. Finished with puffed sago and caviar 23

### Burrata /

Buffalo cheese Burrata served on a heirloom tomato salad with fresh basil and balsamic 22.5

## Sides

### Beer Battered Fries /


Served with aioli and tomato sauce 12.5


### Garden Salad /


12.5

### Creamy Slaw /

12.5

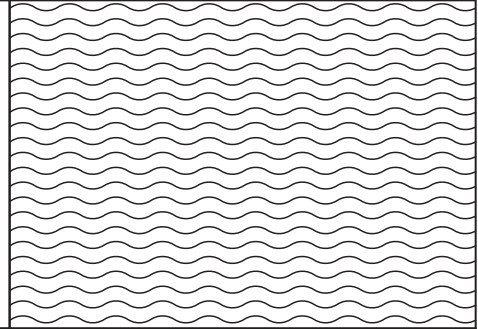
 Can be made gluten free. Please note, some dishes may not be suitable for coeliacs.

 Can be made dairy free

 Can be made vegan



# A LITTLE MORE...



## Steak / 🌿🍷

NZ scotch fillet char grilled,  
Served on a potato and herb rosti,  
portobello mushroom and dripping in  
house made bearnaise sauce 40

## Ribs / 🌿🍷

Finished on the char grill and basted  
in our house made sauce and  
served with chips and slaw 38

## Fish & Chips / 🌿🍷

Fresh market fish dipped in beer batter  
and fried till golden. Served with chips  
and tartare 28,5  
Add salad or slaw 3,5

## Beef Burger / 🌿🍷

Two smashed patties with double  
cheese and iceberg lettuce, smothered  
in our bacon bbq sauce,  
Served with chips and aioli 26,5

## Chicken Burger /

Buttermilk fried chicken, pickles and  
creamy slaw dripping in chipotle mayo,  
Served with fries and aioli 26,5

## Beyond Burger / 🌿🍷🌱

The famous vegetarian "Beyond" patty,  
burger cheese, pickles, iceberg lettuce and  
our homemade tomato and capsicum jam.  
Served with fries and aioli 26,5

## Herb Lamb Rump / 🌿🍷

Rosemary and thyme marinated lamb rump  
served on a Greek style salad of tomatoes,  
kalamata olives, cucumber and feta 32

## Smoked Chicken Caesar / 🌿🍷

Cos lettuce rolled in our Caesar dressing  
with croutons, crispy prosciutto  
and a soft boiled egg 26,5

## Crab Linguine / 🍷

Blue swimmer crab meat in a tomato  
sugo sauce and finished with  
fresh herbs and parmesan 29

## Stuffed Chicken / 🌿

Cream cheese and spinach stuffed chicken  
wrapped in bacon. Served on a carrot  
puree, with fondant potatoes,  
pickled carrots and watercress 35

## Desserts

### Lemon Tart /

Light lemon tart served with a fresh sorbet 16,5

### Tiramisu /

Coffee infused lady fingers layered  
with a orange mascarpone 16,5

### Raspberry and white chocolate cheesecake /

Served with raspberry coulis and ice cream 16,5

### Sorbet Plate / 🌿🍷🌱

Three sorbets ever changing 15

## Kids

Fish & Chips / 15

Corndog & Fries / 15

Cheeseburger & Fries / 15

Pasta of the Day / 15

Ice Cream Cone /  
Cocolate, strawberry or caramel 6