

DINNER

5:00pm to late

Dinner

Entrées

WARMED OLIVES & ALMONDS [d/g/v/ve/n*] 14

ARTISAN BREADS, Leafyridge olive oil, dukkah, roast garlic butter [n*/v/ve*/g*/d*] 18

CRAB & CHIVE TORTELLINI, kalamata olives, lemon, seafood bisque, wilted fennel [n] 24

MOZZARELLA BURRATA, vine tomatoes, fresh basil, balsamic reduction, Leafyridge olive oil [v/g/n] 26

VENISON CARPACCIO, shaved parmesan, rocket, fried capers, pickled red onions, toasted pinenuts, crostini, balsamic glaze [g*/n*/d*] 23

SPICED CRISPY SQUID, sweet & sour pecans, bulghur wheat, roast cauliflower, romesco sauce [d] 23

SUNDRIED TOMATO + FETA + SPINACH ARANCINI, blue cheese dip, kalamata olives [v/n] 23

Mains

SMOKED SALMON & PRAWN FETTUCCHINE, capers, chilies, yuzu cream sauce, local Olivo's lemon olive oil [n/d*] 38

PERI PERI CHICKEN, spicy marinated chicken, potato lattice, Portuguese salad [g*/n/d] 39.5

GRILLED PORK FILLET, Armagnac cream sauce, pickled fennel, blistered cherry tomatoes, baby spinach, parsley + mint salad [n/g] 39.5

BEEF EYE FILLET, truffled pommes Anna, roast beetroot puree, charred broccoli, red wine jus [n/g] 48

RACK OF LAMB herb crusted with Spanish potatoes, green pea puree, mint sauce [n] 45

GRILLED MARLBOROUGH SALMON, cauliflower puree, grilled asparagus, capers, sage butter [g/n/d*] 43

SWISS BROWN MUSHROOM RISOTTO, parmesan, spinach, cream, truffle oil, toasted pine nuts, microgreens [v/ve*/d*/n*] 36

CHEESE BURGER beef patty, cheddar, lettuce, porcini mustard, onion straws, seeded brioche bun, Makikihi fries [g*/n/d*] 32
"Make it a BIG BOY"- double patties and bacon 42

BEER BATTERED FISH & CHIPS, fresh gurnard, orange sesame slaw, tartare & lemon [g*/n/d] 32

SUNDAY BEEF ROAST from 12pm, roasted seasonal vegetables, potato rostis, Yorkshire puddings, jus, parsnip puree, horseradish cream [g/n/d*] 36 - available on Sundays

Table Sides

Polenta Caponata, crispy polenta sticks, parmesan, olives, peppers, capers, spring onions [v/ve*/n/g/d] 13

Makikihi Fries [ve*/g*/n] 13

Green beans, broccoli, wild spinach, crumbled feta, almonds, hollandaise [n*/g/v/ve*] 13

Salad greens, feta, sun-dried tomatoes, kalamata olives, pickled red onions, Greek dressing [v/d*/n/g] 13

BAR SNACKS

2.30pm to late

Smaller

MAKIKHI FRIES with Kewpie mayo and tomato sauce [ve*/g*/n] 13

WARMED OLIVES & ALMONDS [d/g/v/ve/n*] 14

ARTISAN BREADS, Leafyridge extra virgin olive oil, dukkah, roast garlic butter [n/v/ve*/g*/d*] 18

PULLED PORK SLIDERS, slow braised bbq pulled pork, house slaw [n/d] 24 or 29.50 with Makikihi fries

CHICKEN LOLLIPOPS, frenched winglets [n] 23
choice of: buffalo & blue [g], sriracha mayo [g/d] or honey bbq [d]

LOADED FRIES, bbq pulled pork, warm cheese sauce [g*/n] 19.5

SEASONED CALAMARI, lightly marinated, coated & fried squid tentacles, lemon mayo, pickled chillies [g/n] 23

SUNDRIED TOMATO + FETA + SPINACH ARANCINI, blue cheese dip, kalamata olives [v/n] 23

Larger

CHEESE BURGER, beef patty, cheddar cheese, lettuce, tomato, pickle, Aldersons red onion, housemade burger relish, fries [n/g*/d*] 32

“Make it a BIG BOY”- double patties and bacon 42

NASHVILLE HOT CHICKEN BURGER, our own Nashville style chicken, lettuce, pickles, kewpie mayo, Makikihi fries [n/d] 32

THE FRANK, a 100% NY style frankfurter, hoagie roll, grilled onions, mustard, ketchup, Makikihi fries [n/d] 24

BEER BATTERED FISH & CHIPS

fresh gurnard fillet, orange sesame slaw, tartare & lemon [g*/n/d] 32

Bar Snacks