

DINNER

5pm 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

SEAFOOD BISQUE, poached tiger prawns, grilled ciabatta [n] 24

TEMPURA PRAWNS, lightly fried, black pepper sauce, coconut sambal [n/d] 23

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

CRISPY CALAMARI, sweet & sour pecans, tabouleh, roast cauliflower, romesco sauce [d] 23

ARANCINI, lightly fried tomato, spinach and feta risotto balls, blue cheese sauce, kalamata olives [v/n] 23

Mains

SMOKED SALMON & PRAWN FETTUCCHINE, capers, chilies, yuzu cream sauce, local Olivo's lemon olive oil [n/d*] 39

TUSCAN CHICKEN, grilled & marinated half bone-in chicken, crispy polenta caponata (parmesan, olives, peppers, capers, spring onions), coleslaw [g/n/d*] 39

GRILLED RIB OF VEAL, patatas bravas (spiced potatoes & capsicums), chimichurri sauce [d/g/n] 45

BEEF EYE FILLET, pommes gratin, grilled pumpkin, balsamic onions, mushroom sauce [n/g] 48

GRILLED MARLBOROUGH SALMON, cauliflower puree, green beans, capers, sage butter [g/n/d*] 44

SWISS BROWN MUSHROOM RISOTTO, parmesan, spinach, cream, truffle oil, toasted pine nuts, microgreens [v/ve*/d*/n*] 37

CHEESEBURGER, beef patty, cheddar cheese, lettuce, tomato, pickles, pickled red onions, burger relish, fries [n/g*/d*] 32
"Make it a BIG BOY"- double patties and bacon 42

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

BEEF ROAST (Sundays from 12pm), roasted seasonal vegetables, potatoes, Yorkshire pudding, jus, horseradish cream [g/n/d*] 36

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*] 14

Portuguese salad, sundried tomatoes, feta cheese, roasted peppers, stuffed green olives, carrots, red wine vinaigrette [v/ve*/d*/n/g] 13

BAR SNACKS

2.30pm to late

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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 29.5 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

SALT & PEPPER SQUID, lightly marinated and crispy coated, lemon mayo, pickled chillies [g/n] 23

ARANCINI, lightly fried tomato, spinach and feta risotto balls, blue cheese sauce, kalamata olives [v/n] 23

BEEF NACHOS, fresh cooked tortilla chips, beef chilli, melted cheese, sour cream, pickled chillies [n/d*/g*] 24

Larger

CHEESEBURGER, 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

CHILLI DOG, a 100% NY style frankfurter, hoagie roll, smothered in house made beef chilli, cheddar cheese, diced onions, Makikihi fries [n/d] 25

BEER BATTERED FISH & CHIPS

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