

LUNCH

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Starters

WARMED OLIVES & ALMONDS [d/g/v/ve/n*] 12.9

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

FRENCH ONION SOUP, rich beef stock, gruyère crouton, toasted Clareville sourdough [n/g*] 21.5

SLIDER TRIO, 1 grilled beef, 1 fried chicken, 1 pulled pork [g*/n] 24 or 29.5 with Makikihi fries

CHICKEN LOLLIPOPS, frenched winglets [n] 21
choice of: buffalo & bleu [g], sriracha mayo [g/d] or honey bbq [d]

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

SEASONED CALAMARI, lightly coated & fried, lemon mayo, side of pickled chilies [g/n] 21

SMOKED BACON & PUMPKIN ARANCINI, kalamata olives, blue cheese dip [n] 23

Mains

BEEF BURGER, beef patty, cheddar, lettuce, porcini mustard, onion straws, brioche bun, Makikihi fries [g*/n/d*] 32

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

SLOW BRAISED BEEF SHORT RIB, mozzarella mash potatoes, sautéed vegetables, pan jus [g/n] 37

PURE PORK BANGERS, mozzarella mashed potatoes, braised savoy cabbage, red wine jus [g/n] 29

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

SWISS BROWN MUSHROOM RISOTTO, parmesan, spinach, cream, truffle oil, toasted pine nuts, microgreens [v] 36

GOURMET POT PIE OF THE DAY, Makikihi fries 32

WINTER SALAD, kale, feta, sundried tomatoes, kalamata olives, pickled red onions, Greek dressing [g/ve*/d*] 20 or 29 with fried calamari

Table Sides

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

Mozzarella Mash Potatoes [g/n/v] 13

Braised savoy cabbage, pine nuts, bacon lardons [n*/g/v*] 13

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