

LUNCH

11:00am to 2:30pm

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Starters

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

BBQ PULLED PORK SLIDERS, slaw [n/d] 24 or 29.50 with fries

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

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

SALT & PEPPER SQUID, fried, 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

CHICKEN LOLLIPOPS, frenched winglets [n] 23

choice of: buffalo & blue [g], sriracha mayo [g/d] or honey bbq [d]

Mains

CHEESEBURGER, beef patty, cheddar cheese, lettuce, tomato, pickles, Alderson's red onions, burger relish, fries [n/g*/d*] 32

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

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

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

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

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

RIB EYE STEAK FRITES, grilled ribeye steak served medium, Makikihi fries, hollandise sauce, petit salad [g*/n] 39.5

GOODNESS BOWL, garlic & lemon hummus, quinoa, avocado, pickled cucumber & red onions, sesame and orange carrots, avocado smash, rocket [ve/n/v/g/d] 28

Table Sides

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

Warmed Olives & Almonds [d/g/v/ve/n*] 14

Loaded Fries w BBQ pulled pork & warm cheese sauce [g*/n] 19.5

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

Green beans, broccoli, spinach, feta, almonds, hollandaise [n*/g/d*/v*] 14

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

ANTIPASTI & DESSERT

11:00am to 2:30pm

Antipasti for Two

Chef's selection of charcuterie, hummus, pickles, local olives, almonds, artisan breads, extra virgin olive oil [d] 36

Dessert

APPLE CRUMBLE, pie apples, brown sugar, house made crumble, vanilla bean ice cream [n/v] 17.5

Match me with: SCHUBERT DOLCE, 2023, Martinborough, -apricot & peach notes, smooth and silky 75ml gls 12

“OOPS, I DROPPED THE LEMON MERINGUE”, dropped tart shell, lemon curd, fresh berries, broken meringue [v] 17.5

Match me with: VALDESPINO ‘Pedro Ximénez El Candado’ Sherry, - salty nose, chocolate covered raisins on the pallet 16

CHOCOLATE FONDANT, crème Chantilly, raspberry coulis [v/n] 17.5

Match me with: QUINTA DE LA ROSA Tawny Port 10 yr. Portugal - caramel & nutty oak notes 75ml 16

AFFOGATO, Gracias espresso, vanilla bean ice cream, biscotti, choice of liqueur [g*/n*/v] 17.5

Choice of: Crème de café, Mandarine Napoléon, Frangelico, Butterscotch Schnapps, Bailey’s Irish Cream, or Jameson’s

ICE CREAM TRIO

Boysenberry, Strawberry & Double Chocolate [v] 15

DAIRY FREE TRIO [ve/d/n/g] 15

Mango Sorbet, Raspberry Sorbet, Coconut Vanilla Ice Cream

IRISH COFFEE, Americano coffee, Jameson's Whiskey, whipped cream, espresso beans 18

ESPRESSO MARTINI, Finlandia vodka, Harpoon Cold Brew espresso, crème de café liqueur, butterscotch schnapps 19

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