



BISTRO MENU

from 12:00pm ~ also available in the Bar

To Start

WARM OLIVES & ALMONDS [d/g/v/ve/n*] 15.5

AGLIO, garlic pizza bread, olive oil, parsley, sea salt, chilli flakes [v/g*/n] 18 | with GF base 21.5

Bistro Entrées

TEMPURA PRAWNS, lightly fried, Mississippi Comeback sauce, coconut sambal [n/d] 23.5

CHICKEN LIVER PARFAIT, crostini, pickles, grape jelly [g*/n] 23.5

ARANCINI, sun-dried tomato, spinach & feta risotto balls, blue cheese sauce, olives [v/n] 23.5

INSALATA CAESARE, cos lettuce, shaved parmesan, garlic croutons, Caesar dressing [n] 17.5

Bistro Mains

BEEF EYE FILLET, pommes gratin, grilled pumpkin, creamy mushroom sauce [g/n] 52

PASTA OF THE DAY, please ask about today's specialty 38

TUSCAN HALF CHICKEN, marinated bone-in roasted chicken, creamy polenta, fagioli cannellini [g/n] 41

MOROCCAN LAMB SAUSAGES, artisan made sausages, creamy mash potatoes, gravy, Rotkohl (braised red cabbage), chermoula (fresh herb sauce) [n] 39.5

GRILLED AKAROA SALMON, cauliflower puree, grilled broccoli, sautéed spinach, caper and sage butter [g/n] 48

PORTOBELLO MUSHROOMS, roasted in garlic butter, creamy polenta, sautéed wild spinach [g/n/v] 36.5

SUNDAY ROAST (Sunday only from 12pm), roast of the day, roasted potatoes, roasted seasonal vegetables, Yorkshire pudding, gravy [g/n/d*] 37.5

Table Sides

CAULIFLOWER AU GRATIN, cheese sauce, crumb topping [v/g*/n] 16

SAUTÉED BRUSSELS SPROUTS, bacon lardons, hollandaise, feta, almonds [v*/ve*/n*/d*/g] 16.5

MASH POTATOES & GRAVY [g/v*/n] 15

PORTUGUESE SALAD, fresh salad greens, sun-dried tomatoes, feta, grilled peppers, stuffed green olives, carrots, red wine vinaigrette [v/ve*/d*/n/g] 17

MAKIKIHI FRIES [ve*/g*/n/d] 15

g=gluten free; n=nut free; d=dairy free; ve=vegan; v=vegetarian; dish may be adapted; trace elements may remain; 15% surcharge added on Public Holidays. Menu items and prices are subject to change and availability.

GASTROPUB MENU

also available in the Bistro

Appetizers (from 10:30am)

- HOT SPICED MIXED NUTS** [d/g/v/ve] 12.5
- PORK BELLY BITES**, Char siu bbq sauce [n/d] 22.5
- KOREAN FRIED CHICKEN**, tossed in our secret spicy sauce [n/d] 22.5
- CHICKEN LOLLIPOPS**, frenched winglets [n] 24
choice of: buffalo & blue [g], sriracha mayo [g/d] or honey bbq [d]
- SALT & PEPPER SQUID**, marinated & flash fried, lemon mayo, pickled red chillies [d/n] 24
- LOADED FRIES**, Texas style spicy beef chilli, warm cheese sauce, sour cream [g*/n] 23.5
- PORK & CHIVE DUMPLINGS**, soy vinegar dipping sauce [n/d] 18
- MAKIKIHI FRIES** with Kewpie mayo & tomato sauce [d/ve*/g*/n] 15

Pub Mains (from 10:30am)

- CHEESEBURGER**, beef patty, cheddar cheese, lettuce, tomato relish, pickles, pickled onions, burger sauce, fries [n/g*/d*] 33
or 43 as a "Big Boy" (double patty+bacon)
- NASHVILLE HOT CHICKEN BURGER**, fried chicken topped with Nashville hot sauce, lettuce, pickles, kewpie mayo, Makikihi fries [n/d] 33
- FISH & CHIPS**, beer battered fresh gurnard fillets, orange sesame slaw, tartare & lemon [g*/n/d] 35
- CAESAR SALAD**, cos lettuce, shaved parmesan, garlic ciabatta croutons, bacon lardons, house made Caesar dressing [v/d/n] 27
~ add smoked chicken 8
- BEEF BRISKET MELT**, melted provolone & cheddar, pickled jalapeños, fries [n] 28.5
- GOODNESS BOWL**, garlic & lemon hummus, quinoa, avocado, pickled cucumber, red onions, sesame and orange carrots, avocado smash, wild rocket [ve/n/v/g/d] 29
- TEXAS CHILLI DOG**, frankfurter, hoagie, beef chilli, cheddar, diced onions, fries [n/d*] 26

Pizzas (from 10:30am)

- 12" - Takeaway available ~ [GF base add +3]
- QUATTRO FORMAGGI**, cheddar, mozzarella, parmesan, feta, garlic [v,n] 26
- MARGHERITA**, mozzarella, pomodoro, basil, fresh pesto [v] 26
- MEXICAN**, beef chilli, jalapeños, mozzarella, rocket, garlic, balsamic glaze [n] 29
- SPANISH**, spicy chorizo, grilled peppers, olives, feta, pomodoro sauce, mozzarella, garlic, rocket, balsamic glaze [n/v*] 29
- CALABRIAN**, spicy pepperoni, mozzarella, pomodoro sauce, garlic, rocket [n] 29
- ITALIAN**, prosciutto, sundried tomato, pesto, garlic, pomodoro, mozzarella, rocket, balsamic glaze [v*] 29
- GREEK**, smoked chicken, peppers, Kalamata olives, pomodoro sauce, mozzarella, feta, rocket [n/v*] 29
- CHEF'S DAILY SPECIAL**, ask our team! 29

Brunch (open to 2:00pm)

- Mimosa 16 | Fresh Orange Juice 8 | Hash Sticks 9**
- MARTINBOROUGH BENEDICT**, two poached eggs on toasted artisan ciabatta, topped with fresh creamy hollandaise [g*/d/n/v*]
choice: ham, bacon or spinach 28; smoked salmon 31
- KOREAN FRIED CHICKEN & WAFFLES**, hot chilli maple syrup [n] 29
- SMASHED AVOCADO**, toasted ciabatta, avocado, green peas, mint, lime, feta, extra virgin olive oil, roasted almonds, chilli salt [g*/d*/n*/ve*] 25 ~ add smoked salmon 9
- SMOKED SALMON & POTATO HASH**, poached egg, capers, spring onions, lemon & hollandaise [g/n/d*] 32
- STEAK FRITES**, grilled ribeye, two fried eggs, hollandaise sauce, Makikihi fries [g/n] 49.5
- KEDGEREE**, spicy curried rice, smoked kippers, hard boiled egg, fresh lemon [g/n/d] 29
- TWO EGGS** poached on ciabatta toast [g*/n/v*] 25
choice of: streaky bacon or garlic butter mushrooms
- MUESLI BOWL**, yoghurt, milk, fresh fruit [v/d*/ve*] 20

GRAVITY BARISTA COFFEE

Black Coffee 5.5 | White Coffee 6 | Hot Choc 6 | Iced Latte or Mocha w/ whip cream 9 | T-Leaf Tea 6
Takeaway Cup +.50 | Extras +1 ea : Large Size ; Oat, Soy ; Coconut ; Decaf ; Cream ; Milk ; Extra Shot