

BISTRO MENU

12pm to late ~ also available in bar

To Start

WARM OLIVES & ALMONDS [d/g/v/ve/n*] 15

AGLIO, garlic pizza bread, olive oil, parsley [v/g*/n] 18 | with GF base 21

Entrées

BOCCONCINI, fresh mozzarella, basil oil, dukkah, fresh tomatoes [g/n*/v] 23

VENISON CARPACCIO, rocket, shaved parmesan, toasted pine nuts, fried capers, Alderson's red pickled onions, balsamic glaze, crostini [g*/n*/d*] 23

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

ARANCINI, sun-dried tomato, spinach and feta risotto balls, blue cheese sauce, Kalamata olives [v/n] 23

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

Mains

BEEF EYE FILLET, pommes gratin, grilled pumpkin, balsamic onions, mushroom sauce [n/g] 49.5

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

PERI PERI CHICKEN, spicy marinated half bone-in chicken, potato lattice, green salad w/ feta, olives, sun-dried tomatoes, red wine vinaigrette [g/n/d*] 39.5

LAMB MERGUEZ, Moroccan style lamb sausages, creamy mash, rotkohl (red cabbage), gravy, chermoula [g/n] 34

GRILLED MARLBOROUGH SALMON, cauliflower puree, grilled broccoli, capers, sage butter [g/n] 42

HOUSEMADE PUMPKIN GNOCCHI, tomato sugo, sage burnt butter, charred broccoli, parmesan crisps [n*/v] 37

SUNDAY ROAST (Sundays from 12pm), roast of the day, roasted potatoes, roasted seasonal vegetables, Yorkshire pudding, gravy [g/n/d*] 37

Table Sides

POLENTA CAPONATA, crispy polenta sticks, parmesan, olives, capers, peppers, sun-dried tomatoes [v/ve*/g/d*/n] 16

SPRING VEGGIES, green beans, broccoli, spinach, feta, hollandaise, almonds [n*/g/d*/v/ve*] 16

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.



BAR MENU

11am to late ~ also available in Bistro

Appetizers

HOT MIXED NUTS, house spiced, served warm [d/g/v/ve] 12

PANKO BEEF BRISKET BITES, wasabi mayo [n/d] 21

KOREAN FRIED CHICKEN, tossed in our secret spicy sauce [n/d] 21

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 chillies [d/n] 24

LOADED FRIES, Texas style spicy beef chilli, warm cheese sauce, sour cream [g*/n] 23

PORK & CHIVE DUMPLINGS, soy vinegar dipping sauce [n/d] 15

MAKIKIHI FRIES with Kewpie mayo and tomato sauce [d/ve*/g*/n] 15

Pub Mains

CHEESEBURGER, beef patty, cheddar cheese, lettuce, tomato relish, pickles, pickled onions, burger sauce, fries [n/g*/d*] 32 or 42 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] 32

NY CHILLI DOG, frankfurter, hoagie, beef chilli, cheddar, diced onions, fries [n/d*] 25

BEER BATTERED FISH & CHIPS, fresh gurnard fillets, orange sesame slaw, tartare & lemon [g*/n/d] 34

THREE MEATS PANINI, pastrami, prosciutto, smoked chicken, provolone, rocket, grilled peppers, basil pesto, fries 26

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

Pizza 12" - takeaway available ~ [GF base add +3 & allow extra baking time]

QUATTRO FORMAGGI, cheddar, mozzarella, parmesan, feta, garlic [v,n] 25

MARGHERITA, mozzarella, pomodoro, basil, pesto [v] 25

MEXICAN, beef chilli, green chillies, mozzarella, rocket, garlic, balsamic glaze [n] 28

SPANISH, spicy chorizo, grilled peppers, olives, feta, pomodoro sauce, mozzarella, garlic, rocket, balsamic glaze [n/v*] 28

CALABRIAN, spicy pepperoni, mozzarella, pomodoro sauce, garlic, rocket [n] 28

ITALIAN, prosciutto, sundried tomato, basil pesto, pomodoro sauce,

mozzarella, garlic, rocket, balsamic glaze [v*] 28

GREEK, smoked chicken, grilled peppers, Kalamata olives, Pomodoro sauce, mozzarella, feta, rocket [n/v*] 28

CHEF'S SPECIAL, ask about today's special toppings! 28

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