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## Mains

<b>Silver Fern Beef Ribeye</b>	<b>\$35</b>
With garlic pomme frites, wilted seasonal greens + pico de gallo	
<b>Havoc Free Range Pork Belly</b>	<b>\$34</b>
With roasted apples, grilled marinated broccolini + a rhubarb-pear relish	
<b>Fish of the Day</b>	<b>\$32</b>
Pan fried, with cherry tomato ceviche, crushed new potatoes, grilled lemon + tartare sauce	
<b>Silere Merino Lamb Rump</b>	<b>\$35</b>
On a new potato + fresh mint salad, pea puree with marinated ricotta + mint sauce	
<b>Rangitiki Free Range Chicken</b>	<b>\$32</b>
With grilled marinated broccolini, quinoa tabbouleh, spiced pistachios + mango chutney	

### Sides

Seasonal Greens with Marinated Ricotta	\$8.00
Hand Cut Fries + Aioli	\$8.00
Tossed Garden Salad	\$8.00
Quinoa Tabbouleh	\$8.00

North Otago has fantastic local and regional produce, as we love to use these local seasonal products our menu is constantly changing. We are more than happy to adapt any of our dishes to cater for any allergies.