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## Mains

<b>Angus Beef Ribeye</b>	<b>\$35</b>
Roasted cauliflower, balsamic beetroot, wilted greens + bloody mary ketchup	
<b>Havoc Pork Chop</b>	<b>\$34</b>
Apple sauce, black pudding, wilted greens + mustard jus	
<b>Fish of the Day</b>	<b>\$32</b>
With pea + parmesan risotto, sautéed leeks, burnt butter + grilled lemon	
<b>Merino Lamb Rump</b>	<b>\$35</b>
Kumara puree, sautéed brussels, wilted greens + ajo blanco	
<b>Rangitiki Free Range Chicken</b>	<b>\$35</b>
Creamed corn, sautéed leeks, garlic potatoes + brown sauce	

### Sides

Seasonal Greens with Toasted Hazelnuts + lemon	\$8.00
Hand Cut Fries + Aioli	\$8.00
Tossed Garden Salad	\$8.00
Garlic Potatoes	\$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.