



Entrées

Tortellini Marinara (Vegetarian) \$19

Spinach-ricotta tortellini in house made marinara sauce, olives and toasted pinenuts served with a side of garlic bread.

Lemon Cream Mussels \$22

Sautéed mussels in a bacon & lemon cream sauce with a side of house baked ciabatta.

Teriyaki Bao Buns \$18

Four beef teriyaki bao buns with fried shallots, pickled onion, cilantro, sliced cabbage and Japanese spiced mayo.

Garlic Ciabatta

Half \$8 Full \$16

House made ciabatta loaf with house made garlic & parsley butter.

Cheese & Bacon Ciabatta

Half \$10 Full \$16

House made ciabatta loaf topped with grilled cheese & bacon.

We are more than happy to adapt any of our dishes to cater for dietary requirements Please discuss with your host.



Mains

Surf & Turf \$39

Grilled Angus beef rib-eye, topped with prawns and creamy mushroom & bourbon sauce served with sautéed seasonal greens and kumara chips tossed in garlic parsley oil.

Rosemary Lamb Rack \$36

Rosemary Lamb Rack, braised onion and punnet carrots, served with potato cake and minted baba ganoush.

Confit de Canard Single \$28 Double \$30

Duck leg confit in Asian spices with chilled Thai rice noodles, spring onion, mesclun, mandarin segments and roasted shallots in a toasted sesame dressing.

Filipino BBQ Chicken \$35

Filipino inspired BBQ chicken served with warm coconut herb rice, sautéed bok choy, peanuts and mango salsa.

Maple Paprika Pork Loin Single \$34 Double \$38

Maple-paprika glazed pork loin chop, served with spinach-ricotta tortellini in marinara sauce, grilled broccolini and jus.

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