

BRUNCH

FREE RANGE EGGS ON TOAST

Served on toasted ciabatta bread & breakfast relish. Your choice of either scrambled, fried or poached eggs. GFO 15
+bacon 7, +tomatoes 7, +spinach 5

WAFFLES

With fried chicken maple syrup, slaw & bacon. 22

EGGS BENEDICT

Soft poached eggs on ciabatta, wilted spinach, hollandaise sauce, bacon or smoked salmon. GFO 25

STARTERS

GARLIC BREAD

Clareville bakery ciabatta & garlic butter. 16

GOAT CHEESE & PUMPKIN ARANCINI

With romesco sauce, pumpkin seed dukkah. 22

KOREAN FRIED CHICKEN

Marinated chicken thigh, kimchi mayo, Korean chilli sauce & pickled red onion. DF, GF 23

CHICKEN LIVER PATE WITH PORT JELLY

Quince paste, pickles & ciabatta. GFO 24

SEAFOOD CHOWDER

Leek & potato, bacon, prawns, mussels, fish with toasted ciabatta. 26

STEAMED MUSSELS

Parsley, garlic, chilli, white wine & ciabatta. DFO, GFO 27

WOOD-FIRED PIZZA

Made to order with a NYC Style 24 hour fermented dough! All pizzas can be gluten free +2

MARGHERITA

San Marzano tomato, buffalo mozzarella, aged parmesan & basil. V, GFO 25

MEDITERRANEAN

San Marzano tomato, roast kumara, spinach, pine nuts, goat cheese & mozzarella. GFO 26

PEPPERONI

San Marzano tomato, mozzarella, pepperoni & roast peppers. GFO 27

PORCHETTA

San Marzano tomato, pork belly, basil pesto, red onion & mozzarella. GFO 28

GAMBERONI

Prawns, tomato, herb breadcrumb, garlic, parsley & mozzarella. GFO 28

MAINS

SLOW-COOKED BEEF BRISKET PIE

With asiago cheese, caramelised onion, rosemary gravy. With fries & salad. 26
Or with mash & seasonal vegetables 31

WARM ROASTED KUMARA & BEETROOT SALAD

Lentil, shaved fennel, marinated feta & salad greens. V, GF, DF 22
+ grilled chicken. 12

COCONUT LAMB SHOULDER CURRY

Rice pilaf, mango chutney, pappadum, coriander. GF, DF 29

BEEF BURGER

Brisket & chuck patty, caramelised onion, smoked cheddar, lettuce, tomato, alabama mayo, battered pickles, fries & aioli. DFO, GFO 32

FISH & CHIPS

Battered market fish, tartare sauce, slaw & lemon. GFO, DF 34

DESSERTS

SORBETS

Raspberry & Mango GF, DF, VG 8

GOLDEN SYRUP STEAM PUDDING

Butterscotch, vanilla custard & toasted pecan. 17

CHOCOLATE NEMESIS

Praline, Kapiti vanilla ice cream & raspberry sauce. GF 17

BISCOFF CHEESECAKE

Whipped vanilla cream & white chocolate crumble. 17

VANILLA CRÈME BRULÉE

Strawberry & rhubarb compote, gingernut biscuit. GFO 18

SIDES

Fries & Aioli 13 Green Salad 12 Seasonal Vege 12

(V) VEGETARIAN | (VO) VEGETARIAN OPTION | (VG) VEGAN | (VGO) VEGAN OPTION
(GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTION | (DF) DAIRY FREE | (DFO) DAIRY FREE OPTION



Chef's SPECIALS DEALS

**PIZZA
WEDNESDAY!**

\$20 *all day!*

For any of our wood-fired
pizza on the menu!

**PIE
THURSDAY!**

\$20 *all day!*



How did we do today?