



STARTERS

GARLIC BREAD

Clareville bakery ciabatta & garlic butter.

15

GOAT CHEESE & PUMPKIN ARANCINI

With romesco sauce, pumpkin seed dukkah.

22

CHICKEN LIVER PATE WITH PORT JELLY

Quince paste, pickles & ciabatta GFO

22

KOREAN FRIED CHICKEN

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

22

SEAFOOD CHOWDER

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

25

STEAMED MUSSELS

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

26

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

24

PEPPERONI

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

26

MEDITERRANEAN

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

26

PORCHETTA

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

27

GAMBERONI

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

27

SIDES

Fries & Aioli 12 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

MAINS

SLOW-COOKED BEEF BRISKET PIE

With asiago cheese, caramelised onion, rosemary gravy, chips & salad.

25

Or with asiago cheese, caramelised onion, rosemary gravy, mash & seasonal vegetables

30

WARM ROASTED KUMARA & BEETROOT SALAD

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

22

10

COCONUT LAMB SHOULDER CURRY

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

28

BEEF BURGER

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

32

PRAWN & SMOKED SALMON LINGUINE

Lemon cream sauce, chilli, parsley & confit garlic.

32

FISH & CHIPS

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

32

CONFIT PORK BELLY

Mashed potato, apple mustard, seasonal vegetables & red wine jus. GF

45

250G SIRLOIN STEAK

Fries, green salad, cowboy butter and red wine jus. GF, DFO

48



WINNER WINNER, CHRISTMAS DINNER

(Our Toastie Takeover entry). Roasted free-range chicken, melted brie, cranberry relish, McClure's Bread & Butter Pickles, crispy kumara & bacon stuffing on toasted ACME oli loaf with gravy dip. Add fries.

20

5

Vote for this!



DESSERTS

SORBETS

Raspberry & Mango GF, DF, VG

7

GOLDEN SYRUP STEAM PUDDING

Butterscotch, vanilla custard & toasted pecan.

16

CHOCOLATE NEMESIS

Praline, Kapiti vanilla ice cream & raspberry sauce. GF

16

BISCOFF CHEESECAKE

Whipped vanilla cream & white chocolate crumble.

17

VANILLA CRÈME BRULEE

Strawberry & rhubarb compote, gingernut biscuit. GFO

17