

## ENTREE

*Bread and Dips \$16.00 gf bread available/dfi*  
seasoned sourdough, sundried tomato, chickpea dip

*Bruschetta \$18.00*  
sourdough, warm cherry tomatoes, basil pesto, buffalo mozzarella, balsamic reduction

*Calamari \$18.00 gfi/dfi*  
deep fried, olive oil, garlic, coriander, sriracha mayo, lemon

*Beef Carpaccio \$20.00 gfi*  
caper, pinenut & parsley dressing, rocket, horseradish cream, parmesan, deep fried capers

*Salmon Pastrami \$22.00 gfi without lavosh*  
house cured salmon, whipped feta, pickled beetroot, balsamic reduction, lavosh

## MAIN

*Deep Fried Cauliflower \$30.00 dfi/vegan (gf without flatbread)*  
chickpea puree, edamame, rocket & broccoli salad, vegan mayo, sesame, almonds, roti

*Grilled Haloumi \$35.00 gfi*  
honey tossed baby carrots, cajun seasoning, rocket, toasted almonds & fennel seeds, plum sauce, fragrant rice.

*Sesame Crusted Pacific Salmon \$36.00 gfi*  
crushed baby agrias in beef dripping, caper hollandaise, garlic & lemon tossed peas, wilted spinach, crispy capers.

*Pan Seared Market Fish \$36.00 gfi*  
esparregado sauce, buttered baby potatoes, broccolini, deep fried kale

*Charcoal Cooked Chicken Thighs \$37.00 spicy / gfi without semolina hash*  
spiced buffalo yoghurt marinade, hummus, turmeric semolina hash, confit chickpeas, garlic & tomato,

*Lamb Rump \$40.00 gfi*  
cauliflower puree, cauliflower florets, edamame beans, roast capsicum, port wine jus

*Black Angus Beef Short Ribs \$42.00 gfi/dfi*  
10hr slow braised beef short ribs, garlic & rosemary duckfat potatoes, apple, fennel & candied walnut slaw.

Local Canterbury Beef from our Charcoal Grill

**200G CANTERBURY ANGUS FILLET \$40**

**300G HEREFORD PRIME 21 DAY AGED RIBEYE \$45**

**450G CANTERBURY ANGUS RIBEYE ON THE BONE \$48**

All steaks are accompanied with kumara puree, kumara crisps, roasted beef bone marrow  
and your choice of port wine jus or garlic butter. All gfi.

## SIDE - all \$14

crushed potatoes in bone marrow dripping with our house secret seasoning gfi

butter tossed broccoli with bacon, chilli flakes gfi

cheesy cauliflower mornay

honey tossed baby carrots & beans with almond and fennel gfi

waldorf salad; apple, fennel, rocket, candied walnuts gfi