



# DINNER MENU

## APPETIZERS

**BAY OF PLENTY SUMMER GARDEN SALAD 18**  
YELLOW LENTIL SCOTCH EGG, BROAD BEANS, ARTICHOKE,  
CUMIN CRÈME FRAICHE

**PREMIUM COLD-SMOKED SOUTH ISLAND SALMON 19**  
CAPERS, ONION RINGS, HORSERADISH CREAM CHEESE,  
WHOLEMEAL BREAD AND BUTTER, AVOCADO MOUSSE

**CLASSIC KIWI FRESHWATER PRAWN COCKTAIL 22**  
CHIFFONADE LETTUCE, GRILLED PINEAPPLE, MARIE ROSE

**BAKED 'BRICK LANE' LAMB AND APRICOT SKEWERS 22**  
LIGHTLY SPICED TIKKA MARINADE, CRUMBLed FETA,  
POMEGRANATE SALAD

## MAIN COURSES

**OLD-SCHOOL KIWI FISH 'N' CHIPS 29**  
FRESH TARAKIHI, GOLDEN SEASONED CHIPS, MUSHY  
MARROWFAT PEAS, TARTAR SAUCE, MALT VINEGAR

**'CHEDDAR GORGEOUS' CHICKEN AND LEEK POT PIE 28**  
MUSHROOMS, GARDEN PEAS, AGED ENGLISH CHEDDAR

**PRIME HEREFORD RIB-EYE OF BEEF (300G) 38**  
COOKED TO YOUR LIKING WITH GOLDEN SEASONED CHIPS,  
YORKSHIRE PUDDING - CHOICE OF BEARNAISE SAUCE OR  
MERLOT JUS

**PAN-ROASTED LOIN OF DUROC PORK (220G) 38**  
CAULIFLOWER MASH, SAUTÉED BROCCOLINI, APPLE MUSTARD  
SAUCE, CRISPY CRACKLING

**SEARED POTATO GNOCCHI (VEGETARIAN) 27**  
GARDEN PEAS, BABY SPINACH, PINE NUTS, TOMATO BASIL  
SAUCE

## SIDE DISHES

**NASHI PEAR AND ROCKET SALAD 9**  
AGED PARMESAN, CERISE TOMATOES, CANDIED PECAN NUTS

**SEASONED GOLDEN CHIPS 9**  
TOMATO SAUCE, AIOLI

**STEAMED SEASONAL VEGETABLES 9**