



Dinner à la carte

Entrée

Artisanal Rewena Bread *(V, N, D)* **\$15.0**

Red pepper mojo & herb butter

Seafood & Corn Chowder *(SF, A, D)* **\$22.0**

Sustainable seafood, saffron & pernod reduction, grilled sourdough

Caesar Salad *(GF, D,)* **\$19.0**

Home-made dressing, garlic croutons, soft boiled eggs, pancetta

Roasted Kumara & Chickpea Hummus *(N, VOA)* **\$22.0**

Pulled lamb, extra virgin olive oil, grilled Greek pita bread

*V-vegetarian N-nuts D-dairy SF-shellfish A-alcohol GF-gluten free
VOA-vegetarian option available GFOA-gluten free option available*

Please advise staff of any dietary requirements prior to ordering. While our staff will take all reasonable efforts to accommodate any dietary requirements, we cannot guarantee that any menu item will be allergen free due to potential cross contamination in our kitchens or from our suppliers.

Main Courses

Duke's Meat Lovers' Flat Bread (GFOV) \$25.0

Salami, pepperoni, chorizo, bacon, bbq sauce

Pumpkin & Ricotta Ravioli (V) \$28.0

Garlic brown butter, pecan candy

St louis pork ribs (AL) \$28.0

Apple cabbage slaw, smokey bacon beans, Jack Daniels bbq glaze

280 gms / 10 oz. Hereford Prime Rib Eye \$43.0

(Add sunny side up for 3.0\$)

Mashed potatoes, red wine sauce, steamed vegetables

NewZealand Grass Fed Braised Lamb Shank \$43.0

Mashed potatoes, red wine sauce, steamed vegetables

Miso Glazed Salmon \$43.0

Vegetable fried rice, sauteed pok choi

Desserts:

Rhubarb and Apple Crumble (D, A) \$21.0

Calvados, vanilla bean ice cream

Eton Mess (D, A) \$21.0

Stewed berries, crème de cassis, Chantilly cream

Banoffee Trifle (G, N) \$21.0

Peanut butter cookies, dulce de leche, vanilla sponge

Gourmet Cheese Platter (N, D) \$25.0

Quince jelly, water crackers, candied pecan nuts, celery

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