

---

## SNACKS

---

from 3 pm - 9 pm

Edamame Beans, Garlic, Togarashi	8
Sea Salt Fries, Roast Garlic Aioli	9
Toasted Flavour Bread, House Made Dips	12
Fried Calamari, Baby Cress, Paprika Salt	(GF) 14

---

## ENTREES

---

from 5 pm - 9 pm

Crispy Chicken, Garlic Mayo <i>Beer Match – Behemoth Hopped up on Pils</i>	14
Pork Belly Sliders – Tay St Slaw, Pickled Ginger, Tom Yum, Steamed Buns <i>Beer Match – Garage Project Hapi Daze Pale Ale</i>	15
Tuna Tartare, Avocado Puree, Togarashi, Crispbread <i>Wine Match – Odyssey Reserve Iliad Gisborne Chardonnay 2015</i>	18
Pan Fried Prawns, Asian Greens, Lemon Grass, Chili <i>Wine Match – Dog Point Marlborough Sauvignon Blanc 2015</i>	(GF) 18
Carpaccio, Pickled Shallots, Orange, Freshly Shaved Parmesan <i>Wine Match – Cantico Crianza Rioja Tempranillo 2011</i>	(GF) 18

---

## **MAINS**

---

**from 5 pm - 9 pm**

---

Crispy Tofu, Smashed Egg, Edamame, Wilted Leaves, Peanut Sauce **(GF) 21**  
*Wine Match – Wooing Tree Pinot Rose 2016*

Fish & Chips – Beer Battered Market Fish, Tay St Slaw, Fries, Roast Garlic Aioli **25**  
*Wine Match – Clearview Coastal Hawkes Bay Chardonnay 2016*

Pork Belly, Apple Kumara Puree, Brussel Sprouts & Bacon Hock, Almonds **25**  
*Wine Match – Mills Reef Reserve Hawkes Bay Chardonnay 2015*

Pulled Duck & Mushroom Risotto, Leek, Spring Onion, Orange Confit, Freshly Shaved Parmesan, Truffle Oil **26**  
*Wine Match – Wooing Tree Beetlejuice Cromwell Pinot Noir 2015*

Thai Green Curry - Waitoa Free Range Chicken, Straw Mushrooms, Baby Corn **(GF) 27**  
Coriander, Coconut Cream, Shallots, Steamed Rice  
*Wine Match – Spy Valley Marlborough Gewurztraminer 2014/15*

Pan Fried Market Fish, Coconut Ginger Cauliflower Rice, Turmeric Sauce **(GF) 32**  
Steamed Autumn Vegetables  
*Wine Match – Odyssey Reserve Iliad Gisborne Chardonnay 2015*

Beef Eye Fillet, Roast Gourmet Potatoes, Field Mushrooms, Choron Sauce **36**  
*Wine Match – Vasse Felix Margaret River Cabernet Sauvignon 2014*

## **SIDES**

Sea Salt Fries, Roast Garlic Aioli **9**

Kitchen Salad, Herb Vinaigrette **9**

Wok Tossed Greens **12**

---

## DESSERTS

---

from 5 pm – 9 pm

### ALL

14

Poached Rhubarb, Meringue, Almonds, Cream  
*Wine Match – Lakes Hayes Noble Dessert Wine*

Feijoa & Apple Crumble, Vanilla Ice Cream  
*Wine Match – Lakes Hayes Noble Dessert Wine*

Chocolate Tart, Cream, Peanut Butter Ice Cream  
*Wine Match – Clearview Sea Red (Fortified)*

Bread n Butter Pudding, Vanilla Ice Cream  
*Wine Match – Lakes Hayes Noble Dessert Wine*

Double Espresso Shot, Vanilla Ice Cream, Chocolate Dirt  
Liqueur of your choice (Baileys, Kahlua, Frangelico, Cointreau, Sambuca)

Lakes Hayes Noble Dessert Wine	9
Clearview Sea Red (Fortified)	10
A selection of Liqueurs	9
Single Malt Whiskey	11
Taylors 10-year-old Port	12