

**From 11.00 am – 2.30 pm**

**DRINKS (From 9.00 am)**

Aperol Spritz \$12

Scapegrace (Black or Silver) G & T with East Imperial Tonic \$12

**Calamari 20**

Israeli Cous Cous, Chargrilled Zucchini, Roast Pepper Relish, Blackened Corn, Citrus Dressing

***Wine Match** – Saddleback Central Otago Pinot Gris 2018*

**Vege Burger 20**

Herb Crumbed Eggplant, Asian Slaw, Pickled Ginger, Miso Mayo Burger Bun, Fries

***Beer Match** – Liberty Brewing Knife Party IPA*

**Caprese Salad 24**

Clevedon Buffalo Mozzarella, Heirloom Tomatoes, Sourdough Croutons, Fresh Basil

Balsamic Vinegar

***Wine Match** – Peregrine Rastaburn Central Otago Riesling 2017*

**Duck Salad (GF) 25**

Pulled Duck, Summer Berries, Feta, Roasted Seeds, Mixed Leaf Salad, Raspberry Dressing

***Wine Match** – Odyssey Iliad Reserve Gisborne Chardonnay 2018*

**Thai Green Curry (GF) 27**

Free Range Chicken, Coconut Cream, Baby Corn, Spring Vege,

Fried Shallots, Coriander, Steamed Jasmine Rice

***Wine Match** – Lawson's Dry Hills Marlborough Gewurztraminer 2017*

**Fish n Chips 27**

Beer Battered Market Fish, Fries, Green Salad, Roast Garlic Aioli

***Wine Match** – Little X Nelson Chardonnay 2018*

**Salmon Bowl (GF) 28**

Spicy Marinated Salmon, Avocado, Edamame, Pickled Ginger

Sushi Rice, Radish Sprouts, Seaweed Crisps, Black Sesame, Sesame Dressing

***Wine Match** – Wooing Tree Central Otago Rose 2019*

**SIDES**

Fries, Roast Garlic Aioli **9**

Kitchen Salad, House Vinaigrette **9**