

lunch menu

11.30am to 3pm

TO START

Oysters	6.5 each
natural	
battered GFI, DF	
Housemade focaccia bread	16
whipped ricotta, honey & pinenuts	
garlic butter v, VE, *	

SMALLER PLATES

Housemade jalapeno and cheese bites	20
ranch mayonnaise v	
Beetroot Tartare	22
candied walnuts, mandarin gel, whipped goats cheese, micro cress GFI, V, VE, *	
Lemon pepper crumbed calamari	23
housemade aioli	
Buttermilk fried chicken	23
housemade aioli	
Waitaha wagyu sliders	25
housemade brioche, chili jam, pickles	
Smoked salmon rilette	24
sourdough, caviar GFI, *	
Pork flatbread	26
housemade flatbreads, slaw, sirracha mayonnaise, bourbon barbecue sauce	

SHARED BOARDS

Grazing board	80
wagyu sliders, beer battered fish, fried chicken, crumbed calamari, cheese croquettes	
Charcuterie and cheese board	50/80
selection of cured meats, cheeses, salmon GFI, *	

SIDES

Roasted cauliflower with four cheeses	18
walnuts v	
Creamy garlic prawns GFI	18
Green leaf salad	12
cherry tomato GFI, V, VE	
Fries	12
straight cut GFI, V, VE	
Seasonal vegetables	16
olive & rosemary butter GFI, DF, V, VE, *	

All purchases made on credit card will incur a 2.5% surcharge

SALADS

Chicken and curried mango salad	28
avocado, savoury noodles, microgreens GFI, *	
Calamari salad	28
mixed leafy greens, aioli	

LARGER PLATES

Waitaha wagyu beef burger	29
housemade brioche, chili jam, pickles, swiss cheese, fries GFI, *	
add extra patty	9
add fried egg	4
add bacon	4
Buttermilk fried chicken burger	29
bacon, housemade brioche, chili jam, swiss cheese, pickles	
add extra patty	9
add fried egg	4
add bacon	4
Peroni battered fish & chips	32
with tartare sauce & salad GFI, DF	
add extra piece of fish	8
Creamy chicken and bacon alfredo	34
mushrooms, housemade fettuccine, grana padano v	
Creamy artichoke risotto	32
exotic mushrooms, goats cheese GFI	
Baked eggplant	32
courgette, mushroom, goats cheese, puttanesca sauce, olive tapenade, housemade garlic focaccia v GFI	
Pan roasted chicken breast	40
bacon, chili jam, creamy mash, charred caulilini, mushroom duxelle, truffle jus GFI, *	
Line caught fish	42
sauteed potatoes, grilled caulilini, shellfish bisque, furikake, caviar GFI	
Eye fillet (200gm)	48
truffle agria hash, charred caulilini, artichoke puree, black garlic, red wine jus GFI, DF	

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES. WHILE EVERY PRECAUTION HAS BEEN TAKEN IN PREPARING YOUR MEAL, THERE MAY BE TRACE ELEMENTS ON PREMISE.

GFI - gluten free ingredient

DF - dairy free

V - vegetarian

VE - vegan

* - can be modified