



lunch menu

Bread selection with olive oil and dip	\$8
Chef's soup of the day served with crusty bread	\$9
Fried Haloumi, pickled red onion filo parcel, toasted sesame toasted pine nuts, honey comb, rocket leaves & Cabernet Sauvignon dressing	\$13
Beer battered fish of the day served with chunky fries and aioli	\$25
Char grilled chicken & vegetable brochettes, baby potatoes, green leaf salad & Pecorino cheese	\$27
Charred beef fillet, served with chunky steak fries & a green leaf salad with Pecorino	\$34

desserts

Ice cream and sorbet selection of the day	\$12
Selection of New Zealand cheeses served with a mini loaf, oat crumbles & macerated figs	\$17 One \$29 Two
Handmade petit fours with mulled wine	\$12



bar snacks

Bread selection with olive oil and dip	\$8
Chef's soup of the day served with crusty bread	\$9
Large bowl of crunchy steak fries served with aioli	\$12
Fresh Large Clevedon Coast oysters served either natural with a soy & lemon vinaigrette or tempura battered with a wasabi infused aioli	\$18 (6) \$34 (12)
Steak focaccia served with chunky steak fries and a green leaf salad	\$16
Chicken & cranberry pizza	\$16
Asian platter - assorted Asian style nibbles with dipping sauces	\$16
Beer battered fish of the day served with chunky fries & aioli	\$25