



DINNER MENU

APPETIZERS

BAY OF PLENTY SUMMER GARDEN SALAD 18
YELLOW LENTIL SCOTCH EGG, BROAD BEANS, ARTICHOKE,
CUMIN CRÈME FRAICHE

PREMIUM COLD-SMOKED SOUTH ISLAND SALMON 19
CAPERS, ONION RINGS, HORSERADISH CREAM CHEESE,
WHOLEMEAL BREAD AND BUTTER, AVOCADO MOUSSE

CLASSIC KIWI FRESHWATER PRAWN COCKTAIL 22
CHIFFONADE LETTUCE, GRILLED PINEAPPLE, MARIE ROSE

BAKED 'BRICK LANE' LAMB AND APRICOT SKEWERS (VOA) 22
LIGHTLY SPICED TIKKA MARINADE, CRUMBLLED FETA,
POMEGRANATE SALAD

MAIN COURSES

OLD-SCHOOL KIWI FISH 'N' CHIPS 29
FRESH TARAKIHI, GOLDEN SEASONED CHIPS, MUSHY
MARROWFAT PEAS, TARTAR SAUCE, MALT VINEGAR

'CHEDDAR GORGEOUS' CHICKEN AND LEEK POT PIE 28
MUSHROOMS, GARDEN PEAS, AGED ENGLISH CHEDDAR

PRIME HEREFORD RIB-EYE OF BEEF (300G) 38
COOKED TO YOUR LIKING WITH GOLDEN SEASONED CHIPS,
YORKSHIRE PUDDING - CHOICE OF BEARNAISE SAUCE OR
MERLOT JUS

PAN-ROASTED LOIN OF DUROC PORK (220G) 38
CAULIFLOWER MASH, SAUTÉED BROCCOLINI, APPLE MUSTARD
SAUCE, CRISPY CRACKLING

SEARED POTATO GNOCCHI (VEGETARIAN) 27
GARDEN PEAS, BABY SPINACH, PINE NUTS, TOMATO BASIL
SAUCE

SIDE DISHES

NASHI PEAR AND ROCKET SALAD 9
AGED PARMESAN, CERISE TOMATOES, CANDIED PECAN NUTS

SEASONED GOLDEN CHIPS 9
TOMATO SAUCE, AIOLI

STEAMED SEASONAL VEGETABLES 9