

FOOD

WITH DRINKS

Fries, roast garlic aioli GF	7.50	Raw oysters, shallot vinegar - 3pcs GF, DF	8.50
Smoked Wahoo fish dip, crackers	8.00	Beer battered oysters, gribiche - 3pcs DF	9.00
Marinated olives GF, DF	6.50	Sourdough, hummus & eggplant dips - 3 pcs	6.50
Roasted mixed nuts GF	6.50		

ON TOAST

Served as 2 pieces

Heirloom Tomato basil, buffalo mozzarella, white balsamic	13.50	Serrano Ham goat cheese, avocado puree, tomato & red onion salsa	15.00
Salmon Tartare chive crème fraiche, sweet pickle, snow pea	13.50	Prawn Toast thai vinaigrette	13.50

SHARING

Served 12 - 9pm

Salt & Pepper Squid GF chilli, vietnamese mint, sriracha aioli	16.50	Lamb Cutlets GF, DF chat potatoes, chimichurri	24.00
Sushi & Sashimi GF, DF wasabi, ginger	25.00	Beer Battered Snapper gribiche, lemon	14.00
300g Handpicked Scotch Fillet port wine butter or blue cheese butter	38.00	80g 160g	26.50
Soft Shell Taco GF charred corn salsa, guacamole, mozzarella - crispy chicken or pulled chipotle pork	25.00	Buffalo Wings GF mint yoghurt, spiced asian sauce	16.50
Vegetarian Quesadilla corn & jalapeno salsa	19.50	Whitebait Fritter GF saffron aioli, lemon	29.50
		entrée	29.50
		main	42.00

SALADS

Goddess Salad GF spinach, kale, broccoli, avocado add scampi	14.50 25.00	Roasted Beetroot GF valencia orange sherry vinaigrette, hazelnuts, goat's cheese	16.50
		Caesar Salad baby cos, anchovies, poached egg, parmesan, pancetta add smoked chicken	21.00 4.00

CHEESE

	one 16.50	two 26.50	three 42.50
Mahoe Blue - Mahoe Bay of Islands			Pico Affiné Camembert - France
Red Leicester - Mount Eliza Cheese Katikati			

Gluten free bread upon request

DRINKS

BEER ON TAP

Peroni	500 ml	11.00
Asahi		11.00
Hallertau No.2		10.00

BOTTLED BEER

Heineken	9.00
Amstell lite	8.00
Stella Artois	9.00
Garage Project hapi daze	13.50
Garage Project hops en pointe pilsner	14.50
Garage Project garagista ipa	12.50
Boundary Road bouncing czech pilsner	8.00
Boundary Road coffee oatmeal stout	14.50
Boundary Road hoppelganger NZ dbl ipa	14.50
Boundary Road stolen base American dbl ipa	14.50

CIDER

Honesty Box braeburn	8.00
Wild Side strawberry & lime - 500 ml	13.50

COCKTAILS

Aperol Spritz	17.00
orange, aperol, prosecco, soda	
Lemon Meringue Pie	18.00
limoncello, frangellico, egg white, citrus	
White Chocolate Breeze	18.00
almond, vodka, baileys, orgeat	
Vesper Martini	19.00
lillet blanc, vodka, gin	
Rum & Almond Negroni	19.00
orgeat, campari, rum, grand marnier, citrus	
Butterscotch Espresso Martini	19.00
espresso, vodka, butterscotch, coffee liqueur	
Grapefruit Cocktail	18.00
grapefruit, gin, pimm's, blood orange, soda	
Boulevardier	19.00
bourbon, campari, sweet vermouth	

CHAMPAGNE

Louis Roederer brut n.v.	19.00 / 95.00
Louis Roederer rose vintage '13	33.00 / 155.00

WHITE

Gancia doc prosecco n.v.	12.50 / 44.50
The Northern Club chardonnay '17	8.50 / 32.50
Babich Irongate chardonnay '18	17.50 / 74.50
Domaine Daniel Seguinot chablis '17	17.50 / 74.50
Allan Scott riesling '17	12.50 / 49.50
Cloudy Bay sauvignon blanc '18	17.50 / 74.50
Kumeu River pinot gris '17	17.00 / 71.50
Tupari pinot gris '16	13.00 / 52.00
The Northern Club sauvignon blanc '18	7.50 / 29.50
Matua Valley Lands & Legends sauvignon blanc '18	11.00 / 44.00

ROSE

Indian Summer rose '18	12.00 / 46.00
AIX rose '17	12.50 / 49.50

RED

Jim Barry Cover Drive cabernet sauvignon '16	13.00 / 52.50
The Northern Club pinot noir '17	13.50 / 54.00
Nga Waka pinot noir '16	17.00 / 71.50
Wynns Coonawarra black label shiraz '13	17.50 / 74.50

SANS ALCOHOL

Chillied Virgin Mary	14.00
tomato, Seedlip garden 108, chilli, citrus	
Green Apple	8.00
green apple, basil, soda	
Minted Blood Orange	8.00
blood orange juice, mint & soda	
Grove Cosmo	15.00
cranberry, seedlip grove 42, lime, blood orange	