

bistro

menu

club favourites

Oysters SUBJECT TO AVAILABILITY

½ doz natural GF, DF, NF

1 doz natural GF, DF, NF

½ doz battered DF, N

1 doz battered DF, NF

Tomato & Capsicum Soup GF*, DF, NF, VG, V

Pan Fried Market Fish DF, NF

tiger prawn, spring greens, chive oil
coconut & kaffir lime

Beer Battered Fish NF, DF, GF*

chips, tartare, lemon

Whitebait Fritter GF, NF

grilled lemon, citrus aioli

Seared Eye Fillet GF, NF

forest mushrooms, foie gras, marsala sauce

Chargrilled Sirloin GF, NF

lyonnaise potato, shallots, bacon, mustard sauce

mains

Moroccan Baby Carrots GF, DF, NF, VG, V

purple kumara, pomegranate, crispy leek
lime yoghurt drizzle

Miso Glazed Cauliflower Steak GF, DF, NF*, VG, V

kumara purée, crispy kale, almond & amaranth

Big Glory Bay Salmon Wellington NF

citrus beurre blanc, steamed asparagus

Dukkah Spiced Lamb Rack DF

freekeh, chimichurri, labneh

Sous Vide Pork Loin DF, NF, GF

wild rice salad, sriracha sauce

Duck Breast NF

burnt eggplant yoghurt, tabouli, blood orange purée

entrées

Smoked Heirloom Tomatoes GF, NF, VG*

buratta, basil, olive crumb, vincotto, ndjua

Twice Cooked Spinach & Ricotta Soufflé NF*

green salad, walnuts

Cured Kingfish GF, DF, NF

poached daikon, dashi, seaweed salad

Calamari Popcorn NF, DF

malt vinegar aioli

Crumbed, Crab & Prawn Cake NF

yuzu mayo, micro sango

Three Pepper Venison Carpaccio GF, DF, NF

ponzu mushrooms, blueberry gel, smoked kingfish

Caesar Salad NF, GF*

smoked chicken, baby cos, anchovies
poached egg, parmesan reggiano, pancetta
add smoked salmon

sides

Steak Fries DF, NF, VG, V

roasted garlic aioli

Waffle Fries NF, VG, V

roasted garlic aioli

Asparagus & Broccolini GF, NF*, DF*, VG

toasted almonds

Spring Salad GF, DF, NF, VG, V

tahini, yoghurt & lemon dressing
add sesame tuna

Kumara Salad GF, NF*, DF*, VG

beans, walnut, red onion, parmesan

Cabbage, Iceberg & Dill Pea Salad GF, DF*, NF, VG

lemon mayonnaise

NF = Nut Free

DF = Dairy Free

GF = Gluten Free

V = Vegan

VG = Vegetarian

* = Can be made without

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Oysters SUBJECT TO AVAILABILITY	
½ doz natural GF, DF, NF	18.5
1 doz natural GF, DF, NF	30
½ doz battered DF, N	19.5
1 doz battered DF, NF	32.5
Tomato & Capsicum Soup GF*, DF, NF, VG, V	10.5
Pan Fried Market Fish DF, NF	38.5
tiger prawn, spring greens, chive oil coconut & kaffir lime	
Beer Battered Fish NF, DF, GF*	28
chips, tartare, lemon	
Whitebait Fritter GF, NF	29.5
grilled lemon, citrus aioli	
Seared Eye Fillet GF, NF	39.5
forest mushrooms, foie gras, marsala sauce	
Chargrilled Sirloin GF, NF	29.5
lyonnaise potato, shallots, bacon, mustard sauce	

mains

Moroccan Baby Carrots GF, DF, NF, VG, V	20.5
purple kumara, pomegranate, crispy leek lime yoghurt drizzle	
Miso Glazed Cauliflower Steak GF, DF, NF*, VG, V	26
kumara purée, crispy kale, almond & amaranth	
Big Glory Bay Salmon Wellington NF	32.5
citrus beurre blanc, steamed asparagus	
Dukkah Spiced Lamb Rack DF	32
freekeh, chimichurri, labneh	
Sous Vide Pork Loin DF, NF, GF	32
wild rice salad, sriracha sauce	
Duck Breast NF	32.5
burnt eggplant yoghurt, tabouli, blood orange purée	

entrées

Smoked Heirloom Tomatoes GF, NF, VG*	25
buratta, basil, olive crumb, vincotto, ndjua	
Twice Cooked Spinach & Ricotta Soufflé NF*	19.5
green salad, walnuts	
Cured Kingfish GF, DF, NF	19
poached daikon, dashi, seaweed salad	
Calamari Popcorn NF, DF	17.5
malt vinegar aioli	
Crumbed, Crab & Prawn Cake NF	13.5
yuzu mayo, micro sango	
Three Pepper Venison Carpaccio GF, DF, NF	15.5
ponzu mushrooms, blueberry gel, smoked kingfish	
Caesar Salad NF, GF*	25
smoked chicken, baby cos, anchovies poached egg, parmesan reggiano, pancetta add smoked salmon	7.5

sides

Steak Fries DF, NF, VG, V	8
roasted garlic aioli	
Waffle Fries NF, VG, V	8
roasted garlic aioli	
Asparagus & Broccolini GF, NF*, DF*, VG	8
toasted almonds	
Spring Salad GF, DF, NF, VG, V	8
tahini, yoghurt & lemon dressing add sesame tuna	7.5
Kumara Salad GF, NF*, DF*, VG	8
beans, walnut, red onion, parmesan	
Cabbage, Iceberg & Dill Pea Salad GF, DF*, NF, VG	8
lemon mayonnaise	