

small plates

2pm-close

GARLIC BREAD (gfo, v) WARM ARTISAN FOCACCIA TOASTED UNTIL GOLDEN, SMOTHERED WITH OUR HOUSE-MADE HERB AND GARLIC BUTTER AND FINISHED WITH AGED PARMESAN	14
CALAMARI (gf) TENDER CALAMARI LIGHTLY SEASONED WITH OUR SIGNATURE SALT AND PEPPER SPICE, SERVED WITH VIBRANT CAPSICUM COULIS, FRESH ASIAN HERBS AND A HINT OF CHILLI	19
ARANCINI BALLS (x5) (v) GOLDEN, CRISPY RISOTTO BALLS FILLED WITH A RICH BLEND OF THREE CHEESES, SERVED WITH SLOW-SIMMERED HOUSE MARINARA, FRESH BASIL AND SHAVED PARMESAN	19
BLOODY MARY PRAWN COCKTAIL (gf) SUCCULENT PRAWNS SERVED WITH OUR HOUSE-MADE MARIE ROSE SAUCE, LIFTED WITH A BLOODY MARY-INSPIRED TWIST	19
SLOW COOKED BEEF BRISKET CROQUETTES (x3) TENDER BEEF BRISKET, SLOW-BRAISED, CRUMBED AND FRIED UNTIL GOLDEN. SERVED WITH SMOKY AIOLI AND OUR HOUSE PICKLES	19
CRISPY FRIED CHICKEN BAO BUNS (x2) GOLDEN FRIED CHICKEN TUCKED INTO SOFT STEAMED BAO BUNS WITH CRUNCHY ASIAN SLAW AND OUR HOUSE-FERMENTED CHILLI GLAZE	19
SEAFOOD CHOWDER A RICH, CREAMY CHOWDER BRIMMING WITH FRESH MARKET FISH, PRAWNS AND CALAMARI, GENTLY SIMMERED WITH HERBS AND VEGETABLES. SERVED WITH TOASTED ARTISAN BREAD	19

burgers

CHEESEBURGER HOUSE MADE BEEF PATTIE SERVED WITH BACON, CARAMELISED ONION, TOMATO, PICKLES, SALAD GREENS AND HOUSE MADE BURGER SAUCE. SERVED WITH SHOESTRING FRIES, TOMMY T AND AIOLI	28
GRILLED CHICKEN BURGER SERVED WITH BACON, PARMESAN, COS LETTUCE AND HOUSE MADE CAESAR DRESSING. SERVED WITH SHOESTRING FRIES, TOMMY T AND AIOLI	28
PUMPKIN AND QUINOA 'BURGER' (gf/v) A BUNLESS BURGER WITH CARAMELISED ONION, TOMATO, PICKLES AND SALAD GREENS. SERVED WITH SHOESTRING FRIES, TOMMY T AND AIOLI	28

sides

BEER BATTERED FRIES KETCHUP & AIOLI (v)	12
SHOESTRING FRIES KETCHUP & AIOLI (gf/v)	10

munchkin menu

SERVED WITH SOFT DRINK OR JUICE VANILLA ICE CREAM IN A CONE	
FISH FINGERS FRESH TERAHIHI GOJONS WITH SHOESTRING FRIES	17
EASY CHEESY MAC AND CHEESE WITH HOUSE MADE BÉCHAMEL	17
BOK BOK BOWL CRISPY FRIED CHICKEN WITH SHOESTRING FRIES	17
CHEESEBURGER HOUSE MADE BEEF PATTIE WITH LETTUCE AND FRIES	17
PORK SCHNITZEL WITH CREAMY MASH AND TOMATO SAUCE	17

gf - gluten free / df - dairy free / v - vegetarian / o - option

We can not guarantee that our gluten free options are 100% gluten free

foodmenu

mains

5pm-close

BEEF & ALE YORKIES

OUR TAKE ON A BRITISH CLASSIC. SLOW-BRAISED BEEF CHEEK SERVED WITH HOUSE-MADE YORKSHIRE PUDDING, CREAMY PARIS MASH, SEASONAL VEGETABLES AND RICH ALE GRAVY

34

LAMB SHANK PIE

SLOW-COOKED LAMB SHANK WRAPPED BENEATH BUTTERY GOLDEN PASTRY AND SERVED WITH CREAMY PARIS MASH, SEASONAL VEGETABLES AND RICH RED WINE GRAVY

32

BEER BATTERED MARKET FISH ^(gfo)

FRESH MARKET FISH DELIVERED FROM GISBORNE AND COATED IN OUR LIGHT, CRISPY BEER BATTER. SERVED WITH CHUNKY FRIES, GOURMET HOUSE SLAW AND OUR SIGNATURE TARTARE SAUCE

32

PORK SCHNITZEL

GOLDEN CRUMBED PORK SCHNITZEL SERVED WITH CREAMY PARIS MASH, SEASONAL VEGETABLES AND HOUSE-MADE STEWED APPLE SAUCE

29

MARKET FISH PUTTANESCA ^(gfo)

FRESH PAN-FRIED MARKET FISH SERVED OVER TOASTED ARTISAN BREAD WITH A RICH TOMATO, OLIVE AND CAPER SAUCE. FINISHED WITH SEASONAL SALAD AND FRESH HERBS

29

MUSHROOM STROGANOFF ^(v)

FIELD MUSHROOMS SAUTÉED WITH GARLIC, HERBS AND PAPRIKA IN A CREAMY STROGANOFF SAUCE, SERVED OVER PARIS MASH WITH FRESH SEASONAL VEGETABLES

28

CHICKEN CAESAR SALAD ^(gfo/vo)

CHAR-GRILLED CHICKEN SERVED ATOP CRISP COS LETTUCE WITH CRISPY BACON, PARMESAN, POACHED EGG AND TOASTED CROUTONS. TOSSED THROUGH OUR CREAMY HOUSE-MADE CAESAR DRESSING. ^(vo = char-grilled halloumi)

27

SEAFOOD CHOWDER

A RICH, CREAMY CHOWDER BRIMMING WITH FRESH MARKET FISH, PRAWNS AND CALAMARI, GENTLY SIMMERED WITH HERBS AND VEGETABLES. SERVED WITH TOASTED ARTISAN BREAD

19

desserts

DEEP DISH APPLE PIE

WARM DEEP-DISH APPLE PIE FILLED WITH SLOW-COOKED CINNAMON INFUSED APPLES AND BAKED BENEATH FLAKY GOLDEN PASTRY. SERVED WITH VANILLA BEAN ICE CREAM

15

BRANDY SNAP TACOS ^(x2)

DELICATE HOUSE-MADE BRANDY SNAP TACOS FILLED WITH BAILEYS CHANTILLY CREAM TOPPED WITH PISTACHIO AND FREEZE DRIED RASPBERRIES

15

ADD A SHOT OF: BAILEYS

+8

STICKY DATE PUDDING

HOUSE-MADE STICKY DATE PUDDING IS SERVED WARM WITH SALTED BUTTERSCOTCH SAUCE, VANILLA BEAN ICE CREAM AND A SPRINKLE OF CINNAMON CANDIED WALNUT CRUMB

15

AFFOGATO

A SCOOP OF VANILLA BEAN ICE CREAM AND A SHOT OF RICH ALLPRESS ESPRESSO

10

ADD A SHOT OF: BAILEYS, FRANGELICO, KAHLÚA, GLAVA, DRAMBUIE

+8