



Monday Menu

ENTREE

Pan Fried Halloumi & Cauliflower Salad with Goddess Dressing V \$22

Artisan Bread, Balsamic Virgin Olive Oil, House-made Dips V \$14

Southern Fried Chicken with Lemon Mayo & Chilli dressing \$16

Pot Caught Octopus, Pumpkin, Rocket, Tomato, Kawakawa \$25

Crumbed Cauliflower with Truffle Aioli \$16

Medley of Beetroot, Feta Whip & Orange Marmalade V \$22

French Onion Soup & Aged Edam Crouton \$18

MAINS

Panfried Fresh Snapper, Broccoli, Creamy Agria Mash with a Lemon Caper Butter \$44

*Beer Battered Fresh Line Caught Snapper, Steak Fries,
Seasonal Salad, Tartare Sauce \$32*

Free Range Pork Belly, Kumara Mash, Broccoli, Ginger & Sweet Soy Sauce GF \$40

Angus Eye Fillet, Lyonnaise Potatoes, Steamed Greens, House Butter & Merlot Jus GF \$45

Rigatoni with Broccolini, Cavero Nero and Cream & Blue Cheese V \$32

Tofu Salad with Asian Style Slaw & Chilli, Ginger Caramel Dressing VG \$32

SIDES

Garlic Bread V \$7

Steak Fries VG \$8

Local Sauteed Green Beans with Garlic GF \$10

Roasted Kumara, Garlic, Rosemary V GF \$10



DESSERT

Panna Cotta, Kaffir Lime, Lemon Grass, Poached Plums \$14

Baked Belgian Chocolate Pot, Cream, Cherry Compote, Biscotti V \$14

*Plough & Feather Mess, Coconut & Yoghurt Mousse, Crushed Meringue,
White Chocolate, Raspberry & Thyme Bark, Seasonal Berries V \$14*

Affogato, Choice of Liqueur, Shot of Coffee, Vanilla Ice Cream \$18

*Rose Rabbit Liqueurs Orange/Butterscotch/Elderflower \$18
(Choice of Liquors)*

ICE CREAM

\$7 per scoop

Vanilla

Milk Chocolate Fudge

Blackberry, Sage & Honey

Mango & Passionfruit Sorbet

CHEESE PLATE

Three Cheese Plate, Fruit Chutney, Crackers, Toasted Bread V \$28

Grinning Gecko Brie, Kikorangi Blue, Mahoe Mature Edam