



SHARING PLATES

Prawn Toasts	14.0
w/ coriander, spring onion and sesame seeds	
Roasted Jerusalem Artichokes	12.0
w/ truffle mayo	
Pork Belly Ssam	13.0
Served korean style w/ mustard seed sauce and salad	
Fried Haloumi	14.0
w/ black seed honey	
Japanese Katsu Chicken	18.0
w/ slaw & mayo	
Smoked Salmon	23.0
w/ pickled beetroot, apple & mustard crème fraiche	
Oven Roasted Cauliflower	14.0
on celeriac puree topped w/ roasted almonds	
Braised Silverbeet	12.0
w/ yoghurt tahini & crispy shallots	
Slow Cooked Beef Brisket	24.0
w/ creamed miso mushrooms	
Bacon Fat Roasted Potatoes	12.0
w/ garlic & rosemary	

DESSERTS

Apple Pie	14.0
deep fried w/ pure NZ vanilla bean ice cream	
Affogato	9.0
w/ liqueur	15.0
Cakes & Slices	6.0 – 12.0
ask wait staff for details	



GOURMET PIZZA

Large 13-inch, traditional thin crust, hand-rolled Italian pizza

Margherita	22.5
mozzarella, sundried & fresh tomato, rocket	
Mixed Salami	24.5
fennel salami, spanish salami, jalapenos, olives, rocket	
Prosciutto	25.0
aged italian prosciutto, mozzarella, olives, rocket	
Hawaiian	23.0
mozzarella, ham off the bone, pineapple	
Vegetarian	22.5
mushrooms, caramelised onion, blue cheese, walnuts, mozzarella, rocket	
Salmon	25.0
smoked salmon, artichoke, capers, lemon, mozzarella	

EXTRA TOPPINGS

Mushrooms.....	4.0	Prosciutto.....	4.0
Tomatoes.....	3.0	Ham off the bone.....	4.0
Olives.....	3.0	Salami.....	4.0

SIDES

Truffle fries w/ aioli.....	8.5
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KIDS (UNDER 12)

Fish & Chips.....	12.5
Gnocchi – w/ tomato sauce & cheese.....	12.5
Chips & Sauce.....	8.5
Chocolate Ice Cream Sundae.....	7.5