

# MAIN

Served from 11:00am to 3:00pm and 5:00pm to 9:00pm

<b>PORK SIRLOIN</b> <b>gf</b>	<b>34</b>
Baby potatoes, pickled cabbage, cress, cider dressing, jus	
<b>45 DAY GRAIN FED WAKANUI SIRLOIN</b> <b>gfa</b>	<b>39</b>
Beetroot, béarnaise, brioche, baked polenta	
<b>500G BEEF RIB EYE STEAK</b>	<b>47.5</b>
Truffle mash, beer battered onion rings, blanched greens, fried free range egg, port jus	
<b>CHICKEN BREAST</b> <b>gf</b>	<b>33</b>
Cauliflower couscous, tabbouleh, sumac, and preserved lemon	
<b>TE MANA LAMB CREPINETTE</b> <b>gf</b>	<b>35</b>
Braised lamb shoulder, wrapped with peas and mint, served with carrot and burnt butter puree, citrus and zucchini salad	
<b>CONFIT DUCK LEG</b> <b>gf</b>	<b>34</b>
Squash, roasted cos lettuce, peas and jus	
<b>POTATO AND RICOTTA GNOCCHI</b>	sml <b>18</b>
Beurre noisette, garden pea salad, pecorino	
	lrg <b>30</b>
<b>FISH OF THE DAY</b>	<b>35</b>
Please see today's blackboard	

## SIDES

BLANCHED SEASONAL VEGETABLES	<b>9</b>
GREEN BEANS, PESTO, SHALLOTS, ALMONDS	<b>9</b>
POTATO MASH	<b>8</b>
SIMPLE GARDEN SALAD	<b>8</b>
STEAK FRIES WITH AIOLI	<b>8</b>
ROASTED BABY CARROTS, CARDAMOM SALT, BUTTER	<b>10</b>

\*Please make your waiter aware of any dietary requirements or allergies prior to ordering

# **M A I N**

**Served from 11:00am to 3:00pm and 5:00pm to 9:00pm**

ICEBERG LETTUCE WEDGE, RANCH DRESSING

**9**