

SMALL/SHARE

Skin on Fries (GF,VO)	10
Truffle and parmesan aioli	
Volcanic Ciabatta Bombs	12
Garlic and herb mascarpone, rosemary oil	
Share platter	55
Keto fried chicken, crispy calamari, dumplings, volcanic ciabatta, skin on fries	
Kawhia Oysters	
Natural, Cabernet Sauvignon mignonette	
Half dozen	22
Full dozen	42
<i>Wine match – Skinny Prosecco 200ml (vegan & organic) \$15</i>	

ENTREE

Pickle Brined Crispy Keto Fried Chicken (GF)	16.5
Szechuan sriracha and ranch dipping sauces	
Crispy Calamari (GF)	16
Ras el Hanout spice, chipotle honey dressing	
Pork, Prawn and Chive Dumplings (6) (DF)	15
Pan fried, sesame soy, kogi BBQ sauce	
Soup Special	16
Your wait staff will advise today's flavour	
Warm Winter Nourish Bowl- a celebration of all things seasonal (V,GF)	E:18 M:28
Roasted winter vegetables, avocado, puffed amaranth, quinoa salad, cucumber, pickled red cabbage, cauliflower rice, vegan tahini mayo	
-Add fried chicken/smoked salmon	9
<i>Wine match – Dog Point Sauvignon Blanc (Organic) \$13</i>	



MAIN

Keto Chicken Thigh Parmigiana (GF)

Fresh jersey mozzarella, prosciutto, Napoli sauce, halloumi fries, baby cos salad, ranch dressing
Wine match – Sticks Chardonnay \$11

E: 21
M: 36

Market Fish

Your wait staff will advise today's special
Wine Match – Dog Point Sauvignon Blanc (Organic) \$13

39

Ovation Lamb Loin Wellington

Shiitake, bacon, brussels sprouts, green peas, celeriac puree, jus
Wine match – Redmetal Merlot Cabernet Franc \$11

42

Duroc Pork Belly (GFO,DF)

Kimchee fried rice, fried egg, nori, sesame, green onion, crispy shallot, winter vegetables
Wine match – Man O'War Pinot Gris \$11

29

Greenlea Prime Steer Eye Fillet (GF)

Horopito and puy lentil puree, creamy lyonnaise potato, broccolini, mushroom and peppercorn sauce
Wine match – Redmetal Syrah \$12

42

Fettuccine Autunno (Vegetarian)

PIU BLU handmade tri-color pasta, mushroom, garlic, shallot, light cream sauce, parmesan and black olive dust
Add chicken
Wine match – Dog Point Sauvignon Blanc \$13

27

5

Chipotle Jackfruit Arancini (GF,V)

Pumpkin puree, golden beetroot, baby carrot, roasted hazelnut
Wine match – Amisfield Pinot Gris \$14

28

Burgers (GFO)

Served with skin on fries and aioli

22

Beef Burger

Prime beef pattie, American cheese, sweet and spicy McClure pickles, slaw, beetroot, onion, mustard, BBQ sauce
Beer match – Good George IPA \$11

Angel Burger

Sweet and spicy fried chicken, bacon, cheese, lettuce, mayo and kogi BBQ sauce
Beer match – Good George Lager \$11

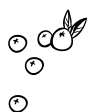
Portobello Burger (VO)

Crumbed mushroom, cashew cheese, avocado, lettuce, onion, tomato relish
Beer match – Good George Pilsner \$11

SIDES

Buttered broccolini, sea salt	7
Skin on fries, truffle and parmesan aioli	10
Garden salad, ranch dressing	6
Potato mash, truffle oil	6

All of our eggs, pork and chicken are certified free range.
All our meat is halal
Please let us know about any allergies or dietary requirements
One bill per table please



DINNER