

# PIZZA

+ Make it gluten free! \$3 ●

+ Sub for vegan mozzarella \$3 ● ●

## Margherita \$19 ●

Tomato base, mozzarella, cherry tomato, buffalo mozzarella, basil

## Green house \$21 ●

Pistou base, mozzarella, eggplant, courgette, peppers, garlic oil, rocket

## Shroomy \$21 ●

Pistou base, mozzarella, mushrooms, truffle oil, baby spinach

## Pepperoni \$22

Tomato base, mozzarella, pepperoni, chilli oil

## Hawaiian \$22

Tomato base, mozzarella, bacon, pineapple

## NZ wild smoked salmon \$23

Tomato base, mozzarella, capers, olives, smoked salmon, rocket

Vegetarian ● Vegan ● Dairy free ● Gluten free option ●

# BRUNCH

10AM-2.30PM

**Freedom farm bacon and egg buttie** \$13.5 ●●

Focaccia bun, aioli, tomato sauce, baby spinach

**Eggs Benedict** \$21 ●

Potato rosti, baby spinach, free range poached eggs, hollandaise

- Freedom farm bacon, or
- Mushroom, or
- NZ wild smoked salmon

**Avocado smash** \$17 ●●●

Cherry tomatoes, sweet potato bun, micro herbs

**Mango tumeric, coconut yoghurt bowl** \$17 ●●●

Raglan coconut yoghurt, mango tumeric,  
organic quinoa granola, goji berries, blueberries

**Everything butter and bananas toast** \$16 ●●●

GF toast, fix and ferg everything butter, fresh banana,  
dried banana, 5 spice candied pecans, 100% pure maple syrup

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# SMALL PLATES

## Bar snacks \$8 ●●

Sweet + spicy popcorn, tamari peanuts, maple pretzels

## Warm marinated olives \$8 ●●●

With Pembroke sourdough

## Tomato, garlic & basil bruschetta \$8 ●●

with Pembroke sourdough, cherry tomatoes & basil

## Organic fried tofu \$9 ●●●

Sticky teriyaki, toasted sesame seeds, spring onion

## Whitestone grilled halloumi \$11 ●●

Rocket, lemon dressing, dukkah

## Homemade hummus \$11 ●●●

Crudites, crackers

## Courgette fries \$11 ●●●

Tomato dipping sauce

## NZ wild salmon tataki \$12 ●●

Ponzu, pickled vege, micro herbs

## Mills Bay smoked mussel pâté \$13 ●

Homemade pickles, Pembroke sourdough

## Free range fried chicken wings \$13 ●

Korean bbq or buffalo sauce

## Cured meats platter \$21 ●

With bread, homemade relish

## Classic poutine \$13 ●

Onion gravy

## Fries \$8 ●●●

Tomato sauce, aioli

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# BURGERS & CHIPS

## Grass fed beef burger \$20 ●

Smoked cheese, lettuce, pickled red onion, beetroot relish, aioli

## Free range herb marinated chicken burger \$20 ●

Freedom farmed bacon, swiss cheese, slaw, gherkins, aioli

## Vege pakora burger \$20 ●●

Mint salsa, Raglan coconut labne, pickled red onion, lettuce

# SALADS

## Green salad \$16 ●●●

Rocket, baby spinach, mesculin, cherry tomatoes, lemon dressing

## Free range grilled chicken salad \$23 ●●

Avocado, greens, croutons, cherry tomatoes, house dressing

## Whitestone halloumi salad \$21 ●●

Rock melon, greens, mint, basil, spanish olives, white balsamic dressing

# MAINS

## Silere lamb rump \$36 ●●

Lebenese rub, Raglan coconut labne

## Miso roasted eggplant \$25 ●●●

Crispy onions, nori, sesame seeds

## NZ wild smoked salmon \$46 ●

Homemade pickles, lemon & chive cream fraiche,  
Pembroke sourdough

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# KIDS

**Fried chicken bao \$12** ●

Hoisin sauce, slaw

**Mini marg' pizza \$10** ●

**+\$3** Pepperoni

**+\$3** Bacon

**+\$3** Pineapple

**+\$3** Mushrooms

**Fried chicken & chips \$12** ●

Tomato sauce

**Hummus, vege sticks, toast \$10** ●●●

**Ice cream sundae \$10** ●●

Choc or berry sauce

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# DESSERT

**Dark chocolate & almond torte** \$12.5 ●●

Berry compote, vanilla ice cream

## NZ PURE ICE CREAM

**Vanilla** \$6.5 ●●

With lemon, coconut & almond

**Dark chocolate** \$6.5 ●●

With white chocolate & spice bark

**Boysenberry gelato** \$6.5 ●

With oat crumble

**Hokey pokey** \$6.5 ●

With waffle crumbs

**Orange & mascarpone** \$6.5 ●

With maple pretzels

**Lime sorbet** \$6.5 ●●●

With salted popcorn

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