

SHARING PLATES

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| Shoestrings, smoked paprika salt and aioli (DF, V) | \$12 |
| Candied "firecracker" cauliflower, shallots, roasted peanuts (DF, V) | \$16 |
| Moroccan lamb meatballs, hummus, pickled fennel, smoked feta | \$19 |
| Sticky pork belly, Asian greens, pork crackling, sesame (DF) | \$19 |
| Garlic prawn toast, brioche, coconut lime, pickle tartare | \$21 |
| Angus beef sliders, Swiss cheese, chipotle mayo, iceberg | \$18 |
| Market fish crudo, coconut soy, orange, lime pearls, black rice cracker (DF) | \$21 |
| Chicken Tinga tacos, pineapple salsa, chipotle crema | \$19 |
| Baked goat cheese, Arataki honey, dukkah, toasted sourdough (V) | \$25 |

PIZZAS

GF option available \$3

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| Caramelised onion, smoked feta, parmesan, roquette, truffle aioli (V) | \$19 |
| Pulled pork, smoked red pepper, mozzarella, chipotle aioli | \$19 |
| Grilled chicken, bacon, roasted red onion, aioli | \$19 |

NOT SO SHARING

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|--|------|
| Coconut chicken, shaved cucumber, pickled ginger aioli, candied peanuts (DF, GF) | \$30 |
| Hawkes Bay fresh fish & chips, shoestrings, salad greens, tartare (DF) | \$30 |
| Crispy pork belly, harissa mash, sweet & sour fennel, bok choy, jus (GF) | \$38 |
| 220g grilled scotch fillet, truffle & parmesan potato, wilted spinach, bearnaise sauce | \$40 |
| Braised beef cheek ragu, ricotta gnocchi, roquette, thick bacon, parmesan | \$38 |
| Three mushroom risotto, roasted walnuts, crème fraiche, goat cheese (V) | \$36 |
| '12 hour' braised lamb shoulder, smoked potato croquette, chermoula, red wine jus | \$40 |

DESSERT JARS

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| Chocolate & berry mousse, brownie, toasted Italian meringue | \$16 |
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| Sticky date pudding, brandy caramel, walnut praline, vanilla ice-cream | \$16 |
| Apple & plum crumble, caramel ice-cream, Chantilly cream, almond tuile | \$16 |
| Lemon cheesecake, tequila & lime syrup, gingernut crumb, meringue kisses | \$16 |

TAP BEERS

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|----------------------|----------------------------------|-------|------|
| Lager | Little creatures "Catalina" | 4.3 % | \$12 |
| | Brave "Munich" lager | 4.6 % | \$12 |
| | Sunshine "Mexican" Lager | 5.0 % | \$12 |
| Pilsner | Epic Beer | 5.0 % | \$12 |
| APA | Panhead "Supercharger" | 5.7 % | \$12 |
| Hazy Pale Ale | Emerson's "Orange Roughy" | 4.2 % | \$13 |
| Low Alcohol | Garage project "Fugazi" (Can) | 2.2 % | \$10 |
| | Emersons "Little Bird" IPA (Can) | 0.5 % | \$10 |

CIDERS

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|---------------------------|-------|------|
| Zeffers Hazy Passionfruit | 4.8 % | \$11 |
| Zeffers Passionfruit 0% | | \$10 |
| Zeffers Crisp Apple | 4.8% | \$11 |
| Zeffers Apple 0% | | \$10 |

WINES

| | | | \$ Gl | \$ Btl |
|------------------------|----------------------------|------|-------|--------|
| Sparkling | De Bortoli Prosecco | NV | 12 | 58 |
| | Alpha Domus "Beatrix" Rose | NV | 13 | 63 |
| | Piper Heidsieck | NV | | 95 |
| | Veurve Clicquot | NV | | 130 |
| Rose | Hancock & Sons "Lillies" | 2021 | 13 | 63 |
| | Forest flower collection | 2022 | 13 | 63 |
| Sauvignon Blanc | Paritua "Stone Paddock" | 2023 | 13 | 63 |
| | Astrolabe | 2023 | 14 | 68 |
| Pinot Gris | Sacred Hill "East Coast" | 2023 | 12 | 58 |

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| Chardonnay | Tony Bish "Fat n Sassy" | 2022 | 14 | 68 |
| | Alpha Domus "Gisborne" | 2023 | 14 | 68 |
| | Trinity Hill "Gimblett Gravels" | 2021 | | 86 |
| Syrah | Brookfield's "Back Block" | 2022 | 14 | 68 |
| | Brookfield's "Hillside" | 2021 | | 91 |
| Pinot Noir | Shaky Bridge "The Pioneer" | 2021 | 15 | 72 |
| | Mt Difficulty "Ghost Town" | 2021 | | 91 |
| Blends | Paritua "Scarlet" | 2020 | 14 | 68 |
| | Sacred Hill "The Helmsman" | 2016 | | 98 |