

lunch.

from the bakery

<i>Cheesy Herb & Garlic Baguette</i> (v) Roast capsicum, tomato & onion fondue	8
<i>Pizza Bread</i> (v, go) Cheesy garlic, herb & parmesan	*8
<i>Pizza Bread</i> (p, vo, go) Bacon, brie & banana w/ plum sauce	*10
<i>Chargrilled Pita Bread</i> (v) Baba ganoush & sundried tomato hummus	9

starters

<i>Sweet Potato, Spinach & Blue Cheese Soup</i> (v, gf)	14
<i>Chicken & Prawn Laksa</i> (vo, go) Spicy curry coconut broth w/ egg noodle, bok choy, tofu puff, boiled egg, lemon grass, coriander, chilli, spring onion & bean sprouts	21
<i>Kumara, Feta & Spinach Tarts</i> (v) Tuscan tomato sauce & paprika sour cream	21
<i>Poke (Po-kay)</i> (df) Soy & sesame marinated fish w/ wasabi scented rice, red onion, coriander, sliced garlic, lemon, radish, cucumber, avocado, spring onion & tomato	Entrée / Main
<i>Tuna</i>	26 / 34
<i>Salmon</i>	26 / 34
<i>Duo of Salmon & Tuna</i>	29 / 36

salads

<i>Traditional Caesar Salad</i> (p, vo, go, n) Cos lettuce, crispy bacon, anchovy, soft poached egg, shredded parmesan & pesto croutons	16 / 20
+ <i>Cajun Chicken</i> (p, vo, go, n)	20 / 24
+ <i>Sautéed Prawns</i> (p, vo, go, n)	25 / 29
<i>Poached Pear, Danish Danablu Cheese & Avocado Salad</i> (v, gf, n, a) Mixed leaves, walnut praline, sundried tomato beetroot & red wine essence	18 / 24
+ <i>Duck Breast</i>	29 / 37
<i>Lamb Fattoush</i> (go, n) Spiced lamb salad, roast capsicum, kalamata olives, cherry tomato, red onion, baby beetroot, feta, mixed baby leaves, lemon olive oil, tzatziki & pesto pita crisps	23 / 28
<i>Warm Calamari Salad</i> (vo, gf, df) Roast capsicum, courgette, artichoke, kalamata olives, green beans, cherry tomato, balsamic & lemon olive oil	25 / 29

sides

<i>Seasonal Garden Salad</i> (v, df, gf)	7
<i>Asian Greens</i> (v, gf, df) Fish & oyster sauce	7
<i>Steamed Seasonal Vegetables</i> (v, df, gf)	7
<i>Kumara Mash</i> (v, gf)	7
<i>Creamy Garlic Mash</i> (v, gf)	7
<i>Steamed Jasmine Rice</i> (v, df, gf)	7
<i>Roast Baby Potatoes</i> (v, gf, df) Smoked garlic & rosemary	7
<i>Home Cut Chips</i> (v) Garlic aioli	7
<i>Kumara Chips</i> (v) Garlic aioli	12
<i>Wedges</i> (v) Sour cream & sweet chilli sauce	12
<i>Manuka Smoked Chicken & Shrimp Fried Rice</i> (vo, df, gf) Shaved bonito	12



(p) = Contains Pork (n) = Contains Nuts (a) = Contains Alcohol (df) Dairy Free
 (v) = Vegetarian (vo) = Vegetarian Optional (gf) Gluten Free (go) Gluten Free Optional
 1.5% surcharge applies to all Visa and Master Cards, 3% surcharge applies to all American Express,
 Diners Club and J.C.B. All prices include GST of 15%

lunch.

mains

<i>Bangers & Mash</i> (p)	22
<i>Cheese kransky bangers & creamy garlic mash, sautéed cabbage, gravy & green peas</i>	
<i>Club Sandwich</i> (p, vo)	25
<i>Smoked chicken, bacon, avocado & brie club sandwich, mixed leaves, garlic aioli & home cut chips</i>	
<i>Mexican Lamb Burger</i> (vo)	25
<i>Tomato herb sauce, jalapeno, bacon, fried egg, mixed leaves, Artisan sour dough, Sriracha chilli sauce & home cut chips</i>	
<i>Beef, Bacon & Blue Cheese Burger</i> (p, vo)	25
<i>Angus beef patty, mixed leaves, tomato salsa, Danablu cheese, Artisan brioche & home cut chips</i>	
<i>Smoked Chicken Hawaiian Pizza</i> (vo, p)	*25
<i>Tomato herb sauce, smoked ham, smoked chicken, pineapple, feta, cherry tomato & garlic aioli</i>	
<i>Halo Flame Pizza</i> (p)	*25
<i>Spanish chorizo, smoked ham, salami, pumpkin, jalapeno & paprika sour cream</i>	
<i>Prosciutto Pizza</i> (p, n)	*28
<i>Tomato herb sauce, basil pesto, baby spinach & parmesan w/ olive oil & lemon</i>	
<i>Gluten Free Bases*</i>	Add 3
<i>Pad Thai</i> (v, n)	22
<i>Stir fry rice noodle, tofu, egg, carrot, garlic chive & bean sprouts w/ crushed roasted peanut, lemon, dried chilli, palm sugar & tamarind sauce</i>	
<i>+Grilled Chicken</i>	26
<i>+Sautéed Prawn & Scallop</i>	32
<i>Peri Peri Chicken Tagliatelle</i> (vo, p)	26
<i>Spanish chorizo, kalamata olive, mushroom & sun blessed tomato cream</i>	
<i>Fish & Chips</i>	
<i>Market fish & home cut chips w/ chilli prawn, charred lemon & sun dried tomato, green bean, pumpkin & feta tabbouleh</i>	
<i>Beer Battered</i> (a)	27
<i>Pan Fried, Grilled or Steamed</i>	32
<i>Prawn, Calamari, Mussel & Spanish Chorizo Paella</i> (vo, df, gf)	29
<i>Roast capsicum, saffron & smoked paprika Tuscan tomato jus</i>	

desserts

<i>Fresh Sliced Fruit Plate</i> (gf, df)	15
<i>Assorted sliced melon, citrus & tropical fruits</i>	
<i>Baked Espresso & White Chocolate Cheese Cake</i> (n, v)	16
<i>Macaron, chocolate java, macadamia & candied hazelnut gelato</i>	
<i>Ginellis Ice Cream, Gelato & Sorbet Selection</i>	16
<i>Choice of 3 flavours w/ fresh cream & passionfruit coulis</i>	
<i>Gelato Selection</i>	
<i>Lemon Poppy Seed, Macadamia & Candied Hazelnut, Triple Chocolate Fudge</i>	
<i>Ice Cream Selection</i>	
<i>Coconut Cream, Salted Caramel, Tahini Carob Molasses</i>	
<i>Sorbet Selection</i>	
<i>Blood Orange, Watermelon, Raspberry Pomegranate</i>	
<i>Fig & Honey Steam Pudding</i> (v, a)	16
<i>Lemon poppy seed gelato, apple crisps & ginger toffee sauce</i>	
<i>Trio Chocolate Mousse</i> (gf, v, n)	16
<i>Chocolate flora, pistachio dust, blueberry compote & raspberry pomegranate sorbet</i>	
<i>Deep Fried Banana</i> (v, a)	16
<i>Pina colada panna cotta, coconut ice cream w/ hot rum, chocolate & cinnamon glaze</i>	



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