

lunch.

from the bakery

Cheesy Herb & Garlic Baguette (v, n)
Pesto sour cream & parmesan

Pizza Bread (v, go)
Cheesy garlic, herb & parmesan

Pizza Bread (v, go)
Brie, olive, sundried tomato, spiced apple & onion marmalade

starters

Mediterranean Chickpea, Tomato & Vegetable Soup (v, go, dfo)
Smoked paprika sour cream, ciabatta roll & parsnip shavings

Chicken & Prawn Laksa (vo, go, dfo)
Spicy curry coconut broth w/ egg noodle, bok choy, tofu puff,
boiled egg, lemon grass, coriander, chilli, spring onion & bean sprouts

Steamed Coromandel Mussels (a, go, dfo)
Lemongrass, spinach, sweet chilli, ginger & coconut cream, w/ olive
crostini & anchovy butter

Tuna Tataki (go, df)
Seared sesame crusted yellow fin tuna, w/ bean sprout, cucumber,
chive, coriander, chilli & citrus salad, teriyaki sauce, wasabi &
sun dried tomato aioli

salads

	Entrée / Main
9	<i>Traditional Caesar Salad</i> (p, vo, go, n) Cos lettuce, crispy bacon, anchovy, soft poached egg, shredded parmesan & pesto croutons
9	+Cajun Chicken 20 / 24 +Sautéed Prawns 25 / 29
10	<i>Lamb Fattoush</i> (go, vo, n, dfo) 23 / 28 Spiced lamb salad, roast capsicum, kalamata olive, cherry tomato, red onion, baby beetroot, feta, baby leaves, lemon olive oil, tzatziki & pesto pita crisps
16	<i>Warm Calamari Salad</i> (vo, gf, df) 25 / 29 Roast capsicum, courgette, artichoke, kalamata olives, green beans, cherry tomato, balsamic & sun dried tomato aioli

sides

26	<i>Seasonal Garden Salad</i> (v, df, gf) 8
	<i>Asian Greens</i> (v, gf, df) 8 <i>Fish & oyster sauce</i>
27	<i>Steamed Seasonal Vegetables</i> (v, df, gf) 8
	<i>Kumara Mash</i> (v, gf) 8 <i>Creamy Garlic Mash</i> (v, gf) 8
	<i>Steamed Jasmine Rice</i> (v, df, gf) 8
	<i>Roast Baby Potatoes</i> (v, gf, df) 8 <i>Smoked garlic & rosemary</i>
	<i>Home Cut Chips</i> (v) 8 <i>Garlic aioli</i>
	<i>Wedges</i> (v) 12 <i>Sour cream & sweet chilli sauce</i>
	<i>Manuka Smoked Chicken & Shrimp Fried Rice</i> (vo, dfo, go) 12 <i>Shaved bonito</i>



(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, a) Cheese kransky bangers & creamy garlic mash, sautéed cabbage, gravy & green peas	22
<i>Smoked Chicken, Bacon & Tomato Caesar Wrap</i> (p, vo, go, n) Smoked chicken, cos lettuce, crispy bacon, anchovy, shredded parmesan, cherry tomato & pesto croutons w/ spicy wedges & pesto sour cream	25
<i>Club Sandwich</i> (vo, p) Smoked chicken, bacon, avocado & brie club sandwich, mixed leaves, garlic aioli & home cut chips	25
<i>Mexican Lamb Burger</i> (p) Tomato herb sauce, jalapeno, bacon, fried egg, mixed leaves, Artisan sour dough, Sriracha chilli sauce & home cut chips	25
<i>Beef & Bacon Burger</i> (p) Angus beef patty, mixed leaves, tomato salsa, sliced Swiss cheddar, Artisan brioche, home cut chips & pesto sour cream	25
<i>Smoked Chicken Hawaiian Pizza</i> (vo, p) Smoked farmhouse ham, smoked chicken, pineapple, feta, cherry tomato & garlic aioli	*25
<i>Halo Flame Pizza</i> (p) Spanish chorizo, smoked ham, salami, pumpkin, jalapeno & paprika sour cream	*25
<i>Prosciutto Pizza</i> (p, n) Tomato herb sauce, basil pesto, baby spinach & parmesan w/ olive oil & lemon	*28
<i>Gluten Free Bases*</i>	Add 3
<i>Pad Thai</i> (vo, n, a) Stir fry rice noodle, tofu, egg, carrot, garlic chive & bean sprouts w/ crushed roasted peanut, dried shrimp, lemon, dried chilli & palm sugar tamarind sauce	25
+Grilled Chicken	27
+Sautéed Prawns	32
<i>Saffron Tagliatelle</i> (v, a) Roast pumpkin, broccoli, almond, cherry tomato, feta & wok toasted chilli oil	26

Lamb Gnocchi Puttanesca (vo, a) 29
Kumara gnocchi, lamb, tomato & herb bolognese w/ capers, olives, anchovies & shaved parmesan

Fish & Chips (df)
Fresh market fish & home cut chips w/ prawn twisters, charred lemon & garden salad

Steinlager Classic Beer Batter (a) 29

Spiced Salt & Pepper Batter 29

Pan fried, Grilled or Steamed 32

desserts

Fresh Sliced Fruit Plate (gf, df) 15

Assorted sliced melon, citrus & tropical fruits

Baked Espresso & White Chocolate Cheese Cake (n, v) 16

Macadamia & candied hazelnut gelato

Ginellis Ice Cream, Gelato & Sorbet Selection 16

Choice of 3 flavours w/ fresh cream & passionfruit coulis

Gelato Selection

Lemon Poppy Seed, Macadamia & Candied Hazelnut, Triple

Chocolate Fudge

Ice Cream Selection

Coconut Cream, Salted Caramel, Tahini Carob Molasses

Sorbet Selection

Blood Orange, Watermelon, Raspberry Pomegranate

Sticky Date Pudding (v) 16

Coconut cream ice cream & butterscotch sauce

Trio Chocolate Mousse (gf, v, n) 16

Chocolate flora, walnut dust, blueberry compote & raspberry pomegranate sorbet

Deep Fried Banana (v, a) 16

Pina colada panna cotta, coconut ice cream w/ hot rum, chocolate & cinnamon glaze



(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%