

EVENING

5pm until late

Tempura Fried Cauliflower. Indian spiced rice, green bean salad, relish & coconut yogurt	v / df / vg	24
Crunchy Thai Salad. Mixed leaf, peanuts, onion, basil, mint, coriander, spicy nam jim dressing	v / df / vg	22
	w tofu	23
	w chicken	23
	w prawn	24
	w beef eye	26
Seafood Chowder. Garlic ciabatta toast		24.5
Homemade Potato Gnocchi. Chorizo, creamy garlic, onion & white wine sauce	v option	27
<u>n</u> Tempura Battered Fresh Fish. Kewpie slaw, beer battered chips & tartare aioli	gf option	26.5
<u>n</u> Braised Pork Ribs. Special homemade BBQ glaze, fried paprika potato skins & slaw	gf	31.5
Cumin & Coriander Rubbed Chicken. Crispy potatoes, pea puree, pickled cabbage & jus	gf / df	27.5
<u>n</u> Slow Roast Pork Belly. Five spice, kumara puree, apple, coriander & chilli salad	gf	29
Grilled Beef Eye Fillet. Cauliflower puree, sauté green beans, mushrooms, garlic, red onion & jus	gf	39

SIDES

Beer Battered Chips	v / gf option	9.5
Add aioli + .50		
Asian Slaw Salad. Vinaigrette	v	7.5
Crispy Potatoes. Salsa	v / gf	8.5
Steamed Beans & Cauliflower. Lemon, almonds & butter	v	8.5

If you have a food allergy, please let us know.
We are happy to adapt the menu to suit.

*Menu items are subject to change with seasonal ingredients and regular updates.

v - Vegetarian
gf - Gluten free
df - Dairy free
vg - Vegan
n - Neighbourhood favourite

neighbourhood