



DINING MENU

A LA CARTE 5:30PM — 10:00PM

ENTRÉE

SOUP OF THE DAY 23

Made using only the freshest ingredients, served with a bread roll

CEASAR SALAD 26

Crisp lettuce, bacon, croutons, anchovies, garlic dressing, shaved parmesan & soft poached egg

Add chicken 8

Gluten free option available

THAI BEEF SALAD 26

Asian slaw, pickle cucumber, bamboo shoot, mint, birds eye chili, coriander

MAINS

LAMB SHANK *gf* 55

Root vegetables, mashed truffle potato, minted peas, and Pinot Noir jus

BEEF EYE FILLET *gf* 55

Kawakawa rub 200g fillet, mashed truffle potato, charred broccolini, jus

BUTTER CHICKEN 46

Served with fragrant basmati rice, poppadum, pickle, raita & naan

MOMO *veg/df* 33

Nepalese Dumpling filled with carrot, cabbage, shiitake mushroom, with tomato & sesame broth

SWEET TEMPTATION

CHOCOLATE FONDANT *veg* 22

Goey chocolate center served with vanilla ice cream

ICE CREAM CHEESE CAKE *veg* 22

Zesty creamy vanilla cheesecake sitting on a bed of cinnamon crumble