



À la carte menu

Entrée

Mozzarella sticks (v)	
Crumbed mozzarella, Arrabiata sauce	\$20.5
Prawn tacos (df)	
Tempura prawns, avocado, slaw, tequila dressing	\$22.5
Courgette baba ghanoush (v, df)	
Tzatziki, beetroot chutney, pita	\$21.5
Garlic bread (v)	
Ciabatta, garlic butter, parsley	\$12
Karaage chicken (gf, df)	
Japanese pickled mayo, gherkins	\$23.5
Tomato caprese (v, gf)	
Mozzarella, pumpkin seed salsa, balsamic	\$22.5

Main

Lamb shoulder (gf)	
Potato gratin, olive tapenade, sundried tomato salsa, feta, jus	\$38
Chicken roulade	
Spinach and ricotta rolled chicken, Orzo risotto, caramelised shallots, mushroom sauce	\$36
Akaroa Salmon (gf, df)	
Citrus carrot puree, polenta, beetroot chutney, avocado	\$42
Baked potato gnocchi (v, dfa)	
Pomodoro sauce, buffalo mozzarella, basil pesto, Parmesan	\$32
Fattoush salad (v, df, gfa)	
Beetroot, orange, red onion, parsley, mint, fried pita, tequila dressing. – Choice of Grilled Chicken, Beef Sirloin, Prawns, or Falafel	\$32.5

From the Grill

Canterbury Beef Ribeye (gf, dfa)	\$52
Canterbury Beef Fillet (gf, dfa)	\$52
Triple cooked fries, green vegetables, onion jam, Bearnaise sauce	

Classics

(all come with choice of house beer, wine, or non-alcoholic beverage)	
Chicken parmigiana	
Crumbed chicken breast, pomodoro sauce, parmesan, fries, salad	\$29
Steak egg and chips (gf, df)	
180g beef sirloin, fried egg, fries, mushroom sauce	\$29
Beer battered fish & chips (df, gfa)	
Fish of the day, fries, house slaw, tartare sauce, lemon	\$29
Grilled Burger (gfa)	
Brioche bun, smoked cheddar, apple slaw, BBQ aioli, fries	
- Choice of grilled chicken breast or beef patty	\$29

Sides

Fries (v, df, gf) Homestyle fries, aioli	\$12
Kumara fries (v, gf) sweet chilli, sour cream	\$14
Summer vegetable (v, gf)	
Wilted summer vegetable, Bearnaise sauce	\$12
Potato Gratin (v, gf)	
Baked potato gratin, garlic, rosemary	\$10
Garden salad (v, gf, df)	
Lettuce, carrot, cucumber, tequila dressing	\$10
Super Slaw	
Red & green cabbage, pumpkin seed, sunflower seeds, crispy shallots	\$10



Please advise us of any dietary requirements and we will do our best to accommodate.

Please note we use gluten, nuts, and seafood in our kitchen.