



GF Gluten free | V Vegetarian | DF Dairy Free | GFO Gluten free option

Sharing Plates/Light Offerings

Garlic Bread (4)		GFO	10
Bread & Dips			
Warmed bread served with dips, Dukkha, olive oil & balsamic syrup		GFO	14
Bruschetta (2)			
Tomato and mozzarella cheese with basil pesto on toasted ciabatta bread		GFO	14
Chicken Liver Pate			
Served with toasted Ciabatta bread, English mustard, pickled gherkin and onion jam		GFO	16
Oysters Natural	6		22
	12	GF DF	40
Prawn Cutlets (4)			
Served with a spicy mango salsa (onion, chilli, mango)		GF DF	19
Lamb Tapa			
Free Farmed Chargrilled backstrap, creamy mash and demi glaze			23
Vegetarian Tempura		GFO V	
Spinach, onion, green beans, capsicum, carrots with plum sauce		DF	16
Calamari			
Served with sweet chilli and aioli		GFO	17
Warm Slider Buns (3)			
Warm buns with pickled cucumber, sweet honey hoisin sauce			
Vegetarian – beetroot with orange, baby spinach			12
Pork Belly – honey hoisin sauce			16
Salmon – marinated miso			16

NZ Green Lipped Mussels (12) Steamed in white wine, coconut cream, garlic, ginger & coriander, served with toasted ciabatta	DF GFO	24
--	-----------	----

Phil's Place Seafood Chowder Fresh green lip mussels, prawns, scallop & smoked fish, served with warmed toasted ciabatta		24
---	--	----

Scallops (6) Resting on cauliflower puree served with a chive & walnut butter	GF DF	18
--	-------	----

Mussel Fritters Served with salad and homemade plum sauce		18
--	--	----

Soup of the Day Your waiter will tell you the day's special	GFO	15
--	-----	----

Sautéed Brussel Sprouts Tossed in honey, ginger and almonds, sprinkle with parmesan cheese	GF DF	12
---	-------	----

Side Dishes

Seasonal Vegetables		9
---------------------	--	---

Fresh Green Salad		7
-------------------	--	---

Large Fries		9
-------------	--	---

Creamy mashed potatoes		7
------------------------	--	---

Mains

Confit of Chicken Boneless Chicken leg served with potato mash, roast butternut and yams, demi glaze and seasonal vegetables	GF	36
---	----	----

Fish of the Day Your waiter will tell you the day's special	GFO	32
--	-----	----

NZ Ora King Salmon Oven baked salmon fillet served with quinoa, potato croquet, kumara and ginger puree, seasonal vegetables & drizzled with an oriental style vinaigrette	GFO	34
---	-----	----

Pork Belly	GF	36
Slow baked free range pork belly, served on a spring onion potato mash, seasonal vegetables, fennel jam & apple cider sauce		
Classic Fish & Chips		30
Fresh beer battered or pan-fried fish served with chips and coleslaw		
Marinated Open Sandwich		
Slices of <u>Scotch fillet</u> Or <u>Chicken Thigh</u> served on ciabatta bread, with salad, homemade beetroot & onion chutney & a side of fries	GFO	27
Singapore Laksa		
Singapore noodles, fish, prawn and eggs Or	GFO	33
Vegetarian Option with seasonal vegetables, eggs, puffed tofu	V	24
Steak (your choice of <u>Eye fillet</u> or <u>Scotch</u>)		
Served with seasonal vegetables and drizzled with your choice of peppercorn, mushroom, merlot or demi glaze		
Scotch with potato mash		38
Eye fillet with kumara mash	GFO	42
Pork Sticky Ribs		
Twice cooked free-range pork ribs marinated in a sticky chilli Barbeque sauce and served with fries		
	Light	21
	Main	27
Chicken, Leek and Mushroom Pie		22
Homemade served in a pie dish with salad		
Beetroot, Lentil and Feta salad		
Served warm	GF	24
Chargrilled Lamb		
Lamb backstrap served medium rare on kumara rosti, minted pea puree and seasonal vegetables and demi glaze	GF	44
Fettuccine Pasta		
With garlic butter, spinach, basil pesto		
	Chicken	28
	Vegetarian Option	22
	Prawn	32

Desserts

Homemade Crème Brulee Served with tuile biscuit	GF	16
Affogato Vanilla bean ice cream with double shot of espresso Add Liqueur eg: Drambuie, Kahlua, Frangelico	GF	12 16
Double Chocolate Mousse Tart Served with butterscotch sauce & crème fraiche	GF	16
Cheeseboard With blue vein, camembert, Dutch gouda, crackers, chutney & seasonal fruit		22
Apple & Rhubarb Pie Served with vanilla bean ice cream		16
Sticky Date Pudding Served with butterscotch sauce and ice-cream		16
Dessert Wine – Mouton Cadet Sauternes Reserve	375 ml	35
Range of Special Coffees available		16