



BAR MENU

STARTERS

GARLIC BREAD	10
<i>Homemade bread, with garlic butter & fresh herbs</i>	
SOUP OF THE DAY	18
<i>Made with fresh seasonal ingredients, served with warm bread & butter</i>	
MINI BEEF BAO (2 pcs)	16
<i>Soft bao buns with slow-cooked brisket, carrot & wasabi mayo</i>	
VENISON CROQUETTE (4 pcs)	18
<i>Crunchy on the outside, rich & tasty on the inside Served with cranberry sauce & aioli</i>	
CRISPY SQUID	20
<i>Lightly battered squid with cucumber, wakame salad & gochujang aioli</i>	

SALADS

GREEN SALAD	20
<i>Mixed leaves with tomato, cucumber, red onion, carrots, candied nuts, feta cheese & honey mustard dressing</i>	
CLASSIC CAESAR SALAD	21
<i>Cos lettuce, crispy bacon, croutons, parmesan cheese & soft boiled egg</i>	
WHIPPED FETA & BEETROOT SALAD	23
<i>Whipped feta & roasted baby beetroot, spinach, chickpeas with honey & thyme dressing</i>	
Add grilled chicken to your salad \$6	

MAIN COURSES

RIB EYE STEAK	49
<i>Served with fresh salad, fries, red wine jus & garlic butter</i>	
BRAISED LAMB SHANK	42
<i>Served with kumara purée, seasonal vegetables, and mint sauce</i>	
CURRY OF THE DAY	36
<i>Served with rice, naan & crispy poppadum</i>	
PAN-SEARED CATCH OF THE DAY	39
<i>Served with corn purée, kiwi salsa, crispy roots & tomato confit</i>	
CREAMY FETTUCCINE	34/38
<i>Classic fettuccine in a rich, creamy sauce with a choice of prawns (38) or mushrooms (34)</i>	
MOLASSES CHICKEN	38
<i>Sous vide chicken marinated in a rich molasses dressing, served with pumpkin purée, seasonal vegetables & braised cabbage</i>	

SIDES

SEASONAL VEGETABLES	13
CHUNKY FRIES	13
<i>Served with tomato sauce</i>	

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CASUAL DINING

- WAIRAKEI BEEF BURGER** 36
Lettuce, cheese, tomato, green mayo with fries
- FISH & CHIPS** 36
Beer battered fish, chunky fries, tartare sauce, and green salad

DESSERTS

- CRÈME BRULÉE** 18
Smooth custard with a crunchy caramel top
- APPLE & RHUBARB CRUMBLE** 18
Served with anglaise sauce & vanilla ice cream
- BANANA SPLIT** 20
Served with three scoops of ice cream (vanilla, chocolate, strawberry), chocolate syrup, strawberry sauce, whipped cream, crushed peanuts & a maraschino cherry
- STICKY DATE PUDDING** 20
Warm, rich pudding with sweet balsamic butterscotch sauce
- AFFOGATO** 25
Served with vanilla icecream, an espresso shot & your choice of Liqueur (Baileys, Kahlua, Frangelico or Glayva)

KIDS MENU

- STEAK & VEG** 20
Served with seasonal vegetables
- CHICKEN WAFFLE** 18
Crispy tenders served on a sweet waffle with maple syrup
- MINI FISH & CHIPS** 18
A kids sized classic, served with cucumber & carrot sticks
- MINI HOT DOG** 18
Served with fries, cucumber & carrot sticks
- MAC & CHEESE** 18
Cheesy, creamy pasta
- MAKE IT A COMBO FOR \$25**
Includes a choice of one main meal, small drink & ice cream sundae

** Kids menu for 12 years and under.*

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