



## BAR MENU

### STARTERS

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

### SALADS

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

### MAIN COURSES

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

### SIDES

<b>SEASONAL VEGETABLES</b>	13
<b>CHUNKY FRIES</b>	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 butterscoth sauce*

**AFFOGATO** 25

*Served with vanilla icecream, an espresso shot & your choice of liqour (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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