

**Entrées**

**Garlic Bread 12.00**

Warmed crusty bread laden with garlic butter

**Seafood Chowder 20.00**

Rich creamy chowder laden with seafood with warm crusty bread

**Soup of the Day (V) 15.00**

Chef's inspired creation served pipping hot with warm crusty bread

**Four Pepper & Lemon Calamari 22.00**

Green salad, dried lychee with lemon aioli

**Steamed Bao Bun**

BBQ pork served with house made pickle with wasabi mayo **18.00**

Korean fried chicken served with house made pickle **18.00**

Spicy cauliflower served with house made pickle and sriracha mayo (V) **16.00**



**Mains**

**Twice cooked Pork Belly (GF) 34.00**

Asian inspired sticky pork belly, master stock, grilled bok choy, Jasmine rice,  
Crispy shallot with crackling

**Venison Pie 36.00**

Speights Old dark, Whittaker's dark chocolate served with Truffle Mash potato

**Lamb Shank (GF) 34.00**

A succulent slow braised NZ lamb fore shank,  
basted in a Korean BBQ inspired gravy, resting on sesame mash potato

**Fish 'n' Chips 32.00**

Speights beer battered fish served with fries, salad and house tartare

**Beef Ribeye 42.00**

Tender NZ Beef ribeye cooked to your liking,  
on crispy hand cut fries served with rich cabernet jus

**Salmon Fillet 36.00**

Citrus infused miso marinated, Garlic brown rice and quinoa,  
crispy seaweed served with Teriyaki sauce

**Grilled Eggplant Parcel (V) 32.00**

Stuffed Lentil Ratatouille, portobello mushroom served with tomato relish

**Korean BBQ Fried Chicken 32.00**

Tender juicy chicken, Korean BBQ sauce served with  
fries and house made pickle

**Pasta of the Day 28.00**

Chef's pasta selection of the day



**Sides**

**Classic Fries 5.00**

**Seasonal Vegetables 5.00**

**Garden Salad 5.00**

(V) - Vegetarian | (GF) - Gluten Free

Please inform your server of any dietary needs and we will endeavour to accommodate these.