

Entrées

Garlic Bread 12.00

Warmed crusty bread laden with garlic butter

Seafood Chowder 20.00

Rich creamy chowder laden with seafood, served with warm crusty bread

Soup of the Day 15.00

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

Korean Vege Fritter "Jeon" (V) 18.00

Housemade fritter, served with special soy sauce and garden salad

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**

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

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

Mains

Sticky Sweet Korean BBQ Ribs "Galbi" 32.00

Slow cooked pork ribs served with fries

Confit Duck Leg (GF) 36.00

Slow cooked duck leg with braised Spanish bean and spicy chorizo

Lamb Shank 36.00

A succulent slow braised NZ lamb fore shank,
basted in a red wine gravy, resting on roasted garlic mash potato

Fish 'n' Chips 32.00

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

Beef Ribeye (GF) 42.00

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

Salmon Fillet (GF) 36.00

Crispy salmon on olive mash potato with creamy sundried tomato sauce

Beetroot Risotto (GF) 32.00

Beetroot risotto with feta, toasted hazelnuts

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

Thai Yellow Chicken Curry 32.00

House made Thai curry in tortilla bowl served with jasmine rice

Sides

Classic Fries 5.00

Seasonal Vegetables 5.00

Garden Salad 5.00

Desserts

Lemon Posset 16.00

Served with berries and biscotti

Sticky Date Pudding 16.00

Served with rich butterscotch sauce and vanilla bean ice-cream

Apple & Rhubarb Crumble 16.00

Served with custard and vanilla bean ice-cream

Affogato (GF) 12.50

Vanilla bean ice-cream & hokey pockey served with a shot of hot espresso coffee

Add your choice of liqueur 3.50

Pick one option from the following to add to your Affogato:

- Baileys (Irish Cream)
- Frangelico (Hazelnut liqueur)
- Cointreau (Orange liqueur)
- Galliano Amaretto (Almond liqueur)
- Galliano Autentico (Herbal liqueur)

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