



### SMALL PLATES

- Fried feta with truffle honey and thyme (V) 15
- Mushroom & Parmesan arancini with basil aioli and red wine gastrique 15
- Brisket, bacon & cheddar croquettes with tomato and jalapeño relish 18
- Fries with tomato sauce and mayonnaise (V) (GF) 12

### DESSERTS

- Salted caramel semifreddo with dessert wine poached pear, honey & tahini sablé (GFC) 15
- Persian love cake with rose water labneh, passionfruit and ginger sorbet (N) (GF) 15
- Dark chocolate terrine with white chocolate & amaretto truffle, plum & crème fraîche ice cream (GFC) 15

### SUNDAY ROAST

- Traditional homemade roast served with roasted potatoes, kūmara, Yorkshire pudding, peas and gravy  
*Meat changes weekly, please ask server* 34
- Roast mushroom, mozzarella & smoked chilli stuffed tomato with basil aioli, roast potatoes, kūmara, Yorkshire pudding and peas (V) 29
- Extra gravy or sauce 3

### À La Carte Dinner Menu

available Thursday - Saturday from 5 PM

*Please ask server to see our full dinner menu*

*Please inform us of any food allergies when ordering*

- Gluten Free (GF)      Gluten Free option (GFO)  
Dairy Free (DF)      Dairy Free option (DFO)  
Vegetarian (V)      Vegetarian option (VO)  
Vegan (V)      (V)