

Kids Meals

Fish & chips
\$12.00

Chicken nuggets & chips
\$12.00

Kids burger & chips
\$12.00

Waffles with maple syrup & cream
\$14.00

Ice cream sundae (vanilla ,berry or
chocolate)
\$8.00

Desserts

Messed up tiramisu
\$14.00
(wine pairing for the tiramisu +\$12.00)

Vanilla panna cotta, strawberry, almond
\$14.00

Cinnamon churros, chocolate, hazelnut
\$12.00

Ice cream sundae
\$8.00

Affogato
\$14.00

Warm mini scones
\$12.00

Chocolate brownie, vanilla ice
cream, chocolate sauce
\$12.00

Degestivo

Irish coffee - whiskey, sugar, espresso
creme
\$14.00

Averna on the rocks, lemon twist
\$14.00

Askerne, noble semmilon
\$14.00

Pedro ximenez (sweet sherry)
\$16.00

Limoncello
\$14.00



Menu



Snacks / Entrees

Garlic bread

Add cheese +\$2.00

\$14.00

Pan fried scallops

served with cauliflower puree, greens, salsa verde and lemon wedge.

\$24.00

Loaded fries

Bacon, aioli, sweet chilli & cheese

\$14.00

White fish ceviche

With lemon, tomato, coconut & casava crisps

\$18.00

Crispy Pork Belly Bites

Served with apple puree, spiced caramel sauce, green salad and sesame seeds

\$18.00

Onion Rings

Crumb onion rings with aioli

\$12.00

Lemon Pepper Squids

green salad, black garlic mayo

\$20.00

Whitebait fritters

Served with lemon, salad & tartare sauce

\$32.00

(our suggested wine match – hopesgrove, viognier)

The wine maker's plater

Grilled pitta with hummus, pecorino & danbo cheeses (Craggy Range Sheep Dairy - Te Mata), charcuterie - mortadella, coppa, salami cotto, bresola (Woody's Farm - Levin), grappa soused raisins, olives, cranberry, cornichon

\$58.00

(our suggested wine match –petane station, pinot blanc)

Deep fried platter

Crumbed onion rings, samosas, spring roll, prawn twisters, squid rings, fries, served with aioli, tartare sauce, sweet chili sauce & lemon wedges

\$40.00

Oysters

Rock oysters, mignonette

\$4.00 ea

(our suggested wine match – chardonnay)



The Main Event

Eye fillet

Angus eye fillet steak cooked to your liking, crispy fries, salad and mushroom sauce

\$42.00

(Add 2 fried egg +\$5.00)

Pasta carbonara

Creamy fettucini pasta cooked with chicken, bacon, spinach, onion & parmesan

\$28.00

Pan fried cod & scallops

Pan fried fish served with scallops, gourmet potato, shallot, caper, olive, sauce vierge

\$38.00

(our suggested wine match – collaboration chardonnay)

Blue cod & chips

Beer battered blue cod with fries, green salad, lemon & tartare sauce

\$32.00

(our suggested wine match – Fat Snapper chardonnay)

Green Lip Mussels

mussels cooked with onion, garlic, wine, cream and served with toasted ciabatta

\$28.00

(our suggested beer match – Leffe, blonde)

Caesar salad

Classic Caesar salad served with chicken, bacon, cos lettuce, croutons, parmesan, Caesar dressing and topped with boiled egg.

\$28.00

Chicken burger

buttermilk tender, served on brioche w. cos, bacon, onion, tomato, brie, aioli and fries

\$28.00

Beef burger

home made angus beef patty, served on brioche, cos, bacon, tomato, cheddar, onion and crispy fries

\$28.00

Fish Burger

battered blue cod served on brioche with cos, onion rings, tartare, aioli and crispy fries.

\$32.00

Veg Burger

served on brioche with cos, tomato, red onions, vegetarian patty, aioli and crispy fries.

\$24.00

Pizzas

Chicken pizza

Served with mozzarella cheese, chicken, red onion, brie and spinach on thin crust base

\$24.00

Classic pepperoni pizza

Served with mozzarella cheese, pepperoni, oregano and parmesan on thin crust base

\$24.00

Sides

Fries with aioli

\$8.00

Crunchy leaves, chardonnay

vinaigrette

\$8.00

If you have any dietary requirements, please talk to our staff.