

DINNER MENU

5pm - Late

START HERE

Settle in and start with something to share.

BREADS & DIPS / V/DFI

House Made Focaccia,
Red Pepper Pesto,
Balsamic & Olive Oil
/17.5

WARMED MARINATED OLIVES GFI/DFI/V

Kalamata & Queen marinated
in Citrus, Garlic &
Rosemary /12.5

RAW OYSTERS GFI/DFI

Changing Variety and
available when possible,
served with Lemon &
Mignonette /MP

SALT & PEPPER SQUID/ DF/GFR

Japanese Pickled Red Cabbage &
Gochujang Mayonnaise/ 26

DUCK WONTONS/ DF

Our Famous Pulled Duck Wontons,
Sweet & Sour Sauce/ 26.5

FAT DUCK PATE/ GFR

Duck Liver Pate with Fig & Pear
Chutney, House made Pickles,
Toasted Baguette/ 25

POPCORN CHICKEN/ DF/GFR

Japanese Inspired Fried
Chicken, Kewpie Mayo, Sweet
Soy, Sesame Seeds/ 26

ROASTED CAULIFLOWER/ V/GFI/DF

Served on a bed of Roasted
Pumpkin Hummus topped with
Dried Apricot, Almonds &
Pomegranate Molasses/ 23

DUMPLINGS/ V/DF

Shiitake Mushroom Gyoza, Soy &
Chili Dipping Sauce, Crispy
Shallots/ 23.5

AKAROA SMOKED SALMON/ GFI/DF

House Smoked Akaroa Salmon
served with Roasted Vegetables,
Spinach, Southland Hazelnuts &
Beetroot Hummus/ 45

GRILLED LAMB SALAD/ GFI/DFR

Moroccan seasoned Lamb Rump
served with Roasted Pumpkin,
Tomato, Feta, Pumpkin Seeds,
Mint Yoghurt Dressing &
Pomegranate Molasses/ 37.5

GNOCCHI/ V/DFR

With Roasted Pumpkin, Spinach,
Feta, Garlic, Tomato, Parmesan
and finished with Herb Oil/ 35

VIETNAMESE CHICKEN SALAD

GFR/DF

Grilled Vietnamese Chicken
Thigh, Iceberg, Broccoli, Red
Peppers, Crispy Noodles,
Peanuts, Fried Shallots and Nam
Jim Dressing/ 35.5

SMALLER PLATES

LIGHTER MEALS

PUB CLASSICS

BBQ BACON CHEESEBURGER/ GFR/DFR

Brioche Bun, Beef Patty, Streaky Bacon,
Cheddar Cheese, Bbq sauce, Pickle,
Onion Rings, Aioli & Fries/ 36.5

FISH & CHIPS/ DF

Steinlager Beer Battered Catch of the
day, Hand Cut Chips, Garden Salad,
Tartare & Lemon /MP

PULLED PORK BURGER GFR/DFR

Brioche Bun, Slow Roasted Pulled Pork
Shoulder, Smokey BBQ Sauce, Pickled
Red Onions, Coleslaw, Aioli & Fries/
35

**For a Classic Pairing, ask the team
about Today's Rotating Tap!**

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5pm - Late

LUMINA LAMB/ GFI

Braised Lumina Lamb Supreme Shoulder, served with Creamy Layered Potato Gratin, Pea Puree, Greens and Peppercorn Jus/ 54

All the ingredients are from our amazing Murihiku Southland Producers.

TWICE COOKED PORK BELLY/ GFI/DFR

Served with Creamy Mash Potato with Spring Onion, Seasonal Vegetables, Apple Chutney, Crackling & Jus/ 45

MARKET FISH/ GFI / DFR

Fresh Catch of The Day from our friends at Harbour Fish in Dunedin With Citrus Potatoes, Locally Foraged Watercress, Mango Salsa & Citrus Oil/ MP

WILD FIORDLAND VENISON FILLET/ GFI/DFR

Pan Roasted Wild Venison Fillet served Medium Rare, Crushed Kumara, Sauteed Greens, Otautau Blueberry & Cranberry Relish, Hazelnut Dukka & Red Wine Jus/ 51.5

SEAFOOD LINGUINE

Poached Market Fish, Prawns, Green Lip Mussels & Seasonal Coastal Shellfish, Tossed in a Creamy White Wine Sauce, Finished with Parmesan & Herb Oil/ 46.5

CHAR GRILLED RIBEYE STEAK/ GFI/DF

Premium New Zealand Beef, Cooked to your liking served with Duck Fat Potatoes, Steamed Broccolini, Roasted Mushroom & Red Wine Jus/ 70

MAINS

MAINS

V - VEGETARIAN

GFI - GLUTEN FREE INGREDIENTS

GFR - GLUTEN FREE ON REQUEST

DF - DAIRY FREE

DFR - DAIRY FREE ON REQUEST

MP - MARKET PRICE

Please make your server aware of allergies or intolerances

DUCK FAT POTATOES/ GFI/DF 15.5

DRESSED LEAVES, PICKLED RED CABBAGE, CRANBERRIES, CELERY, PINE NUT SALAD/ GFI/DF 13

SEASONAL LOCAL GREENS/ GFI 10.5

BASKET OF FRIES/ GFR 10.5

MASH POTATOES/ GFI 12

STEAMED BROCCOLINI, SESAME DRESSING/ DF/GFR 15

SIDES