

DINNER MENU

5pm - Late

START HERE

Settle in 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

SMALLER PLATES

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

LIGHTER MEALS

AKAROA SMOKED SALMON/ GFI/DF

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

SEAFOOD CHOWDER

Creamy Chowder with Salmon,
Market Fish, Prawns and Green
Lip Mussels. With Garlic Bread/
MP

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

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

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5pm - Late

PUB CLASSICS

FISH & CHIPS/ DF

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

PEA, PIE & PUD (MEAT PIE)

Forever Changing Flavour (Always Meat & Always Delicious) served with Mashed Potato, Buttered Peas, Gravy & Robbie's Pickled Onions/ 32.5

CHICKEN SCHNITZEL/ DFR

Panko & Corn Chip Crumbed Chicken Schnitzel with Garden Salad, Fries and Mushroom Gravy/ 35

SWEET HEAT FRIED CHICKEN BURGER

Spicy Buttermilk Fried Chicken, Sweet Chili Sauce, Pineapple Ring, Pickled Red Onions, Lettuce & Aioli with Fries/ 32.5

BBQ BACON CHEESEBURGER/ GFR/DFR

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

SIDES

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

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 sourced 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, Served with Citrus Potatoes, Locally Foraged Watercress, Mango Salsa & Citrus Oil/ MP

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

BRAISED BEEF CHEEK/ DFR

Guinness Braised Beef Cheek with Pumpkin Puree, Truffled Mashed Potato, Whipped Feta and Broccolini/ 53.5

CHAR GRILLED RIBEYE STEAK/ GFI/DF

Premium New Zealand Beef, Cooked to your liking served with Duck Fat Potatoes, Steamed Broccolini, Roasted Mushroom Jus/ 65.5

MAINS