

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
/18.5

WARMED MARINATED OLIVES

GFI/DFI/V

Kalamata & Queen marinated
in Citrus, Garlic &
Rosemary/ 15.5

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

Signature Dish

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

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

LIGHTER MEALS

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

DINNER MENU

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

STEAK, CHIPS & SALAD/ GFI/DFR

250g Rump Steak Grilled to your liking served with Garden Salad, Fries and Mushroom Gravy/ 46.5

BBQ BACON CHEESEBURGER/ GFR/DFR

Brioche Bun, Beef Patty, Streaky Bacon, Cheddar Cheese, BBQ Sauce, Pickle, Onion Rings, Aioli & Fries/ 37.5

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 12

MASH POTATOES/ GFI 13

STEAMED BROCCOLINI, SESAME DRESSING/ DF/GFR 15.5

MAINS

LUMINA LAMB/ GFI

Signature Dish

Braised Lumina Lamb Supreme Shoulder, served with Creamy Layered Potato Gratin, Pea Puree, Greens and Peppercorn Jus/ 55

WILD FIORDLAND VENISON/ GFI/DFR

Pan Roasted Wild Venison Fillet served Medium Rare, Crushed Kumara, Sauteed Greens, Otautau Blueberry & Cranberry Relish, Hazelnut Dukka & Red Wine Jus/ 54

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

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

CHAR GRILLED RIBEYE STEAK/ GFI/DF

Premium New Zealand Beef, Cooked to your liking served with Duck Fat Potatoes, Steamed Broccolini, Roasted Mushroom Jus/ 68.5