



LUNCH

12pm - 3pm

Chicken Liver Pate, Seifried Rose Jelly, Gherkins, Pickled Onions, Chutney & Brioche Toast - <i>GF on request</i>	\$21
Mussels in Red Thai Curry Sauce, Asian Herbs, Ciabatta - <i>GF</i>	\$22
Smoked Fish & Mussel Chowder with Ciabatta Garlic Bread	\$20
Mushroom, Leek & Blue Cheese Arancini, Kasundi Relish & Greens - <i>V</i>	\$23
Crispy Chicken Salad, Asian Slaw, Fried Shallots & lime Aioli - <i>GF</i>	\$26
Roast Kumara, Beetroot, Spinach Salad, Thorvald Sheep Cheese, Candied Walnuts, Balsamic Dressing - <i>GF, V</i>	\$25
Salt & Pepper Squid, Coriander & Sriracha Mayo – <i>GF</i>	\$22
Kiwi Style Bluenose Fish & Chips, Salad, Tartare & Brown Vinegar	\$25
Southern Fried Chicken Burger, Chilli Jam, Aioli, Slaw, Brioche Bun & Fries – <i>GF on request</i>	\$26
Sticky Pork Burger, Buffalo Sauce, Slaw, Brioche Bun & Fries – <i>GF on Request</i>	\$26
Twice Cooked Pork Belly, Fried Agrias, Apple Sauce, Jus & Waldorf Salad - <i>GF</i>	\$30
House Made Gnocchi, Cherry Tomatoes, Olives, Capers, Rocket, Parmesan with Pesto Oil - <i>V</i>	\$29
250gm Scotch Fillet Steak, Grilled Prawns, Jus, Garlic Butter, Potato Rosti & Green Salad - <i>GF</i>	\$34
Ploughman's Sharing Platter – Pate, Salami, Hot Smoked Salmon, Cheese, Pickled Onions, Gherkins, Sundried Tomatoes, Olives, Pesto, Harvest Hummus, Grilled Ciabatta Bread - <i>Serves 2 to 3 Sharing</i>	\$65

Sides & Light eats

Fries with Harvest Homemade Smokey Tomato Sauce	\$10
Crispy Fried Potatoes with Smoked Paprika Salt & Garlic Aioli	\$12
Seasonal Green Salad, Lemon Dressing & Toasted Seeds	\$9
Apple Waldorf Side Salad	\$10
Ciabatta Garlic Bread	\$12
Harvest Hummus & Toasted Bread	\$13
Poutine Fries, Gravy, Melted Cheese & Aioli	\$16