

KOREAN FRIED CHICKEN - \$22

with Sweet & Spicy Chilli glaze,
Toasted Sesame & Lime (vg, df)

THAI FISH CAKES - \$28 (LARGE \$37)

with Asian slaw, Coriander & roasted
sesame dressing, Tamarillo / Plum
Chutney (df, gf)

KARAAGE CHICKEN - \$26

Japanese Chicken Bites, Basmati rice
(df, gf)

SWISS GRUYERE & SPINACH TART - \$27

with homemade chutney & Side
Salad (v, gf)

FILET OF BEEF - \$56

from the grill, parsnip puree & honey
glaze carrots and pinot noir glaze
(gf)

CONFIT DUCK LEG - \$48

With Braised red cabbage & Orange
Glaze (df, gf)

MASSAMAN LAMB CURRY - \$44

Medium Spice served with Jasmine
rice and Raita (df, gfo)

WOONG TREE PLATTER** - \$85

Blackball venison salami, hot smoked
salmon, slow cooked pork belly,
roasted beetroot hummus, freshly
baked quiche, Whitestone cheese,
pickles, chutneys & breads
(dfo, gfo)

CHEESEBOARD** - \$40

Selection of three cheeses, quince
paste, date & lemon chutney, spicy
aubergine pickle & homemade
crackers
(v, gfo)

STEAK FRIES & A CHOICE OF TWO DIPPING SAUCES - \$12

Aioli (gf), BBQ, Ranch (gf), Black
Pepper & Truffle Mayo (gf)

KUMARA FRIES & A CHOICE OF TWO DIPPING SAUCES - \$16

Aioli (gf), BBQ, Ranch (gf), Black
Pepper & Truffle Mayo (gf)

Our menu is designed for sharing to enjoy together at the table.
Dishes will be served progressively as they are prepared.

**ONLY SERVED AT LUNCH

gf/o – gluten free/option | df/o – dairy free/option | v/o - vegetarian/option | vg/o – vegan/option

Please advise staff of any allergies. We will do our utmost to accommodate your needs but are not a gluten free kitchen and cannot guarantee cross contamination does not occur.

FOR THE KIDS

Up to 13 years old

CHICKEN TENDERS - \$15

with fries, tomato sauce and a sweet treat (*gfo*)

PASTA BOLOGNESE - \$15

with pork mince in a tomato sauce and a sweet treat (*dfo*)

CHEESE TOASTED SANDWICH - \$15

with fries, tomato sauce and a sweet treat (*v*)

KIDS VANILLA ICE CREAM - \$12

Chocolate sauce & meringue (*v*)

KIDS FLUFFY - \$4

DESSERTS

BANOFFEE PIE - \$21

Delicious combination of bananas, cream & caramel Biscoff crumbs and shaved dark chocolate (*v*)

CHOCOLATE & COCONUT TART - \$22

with home Vanilla & Coconut yoghurt (*v*)

PEAR TART ALMONDINE - \$22

with Sweet Pear chutney & Crème Chantilly (*v, dfo*)

SEASONAL SORBET - \$12

Please ask your server for the flavour of the day with homemade baking (*gfo, dfo, v*)

ICE CREAM - \$12

Please ask your server for the flavour of the day with homemade baking (*v*)

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