

HOMEMADE VEGETABLE SAMOSA'S- \$24

with Lentils & Garlic Yogurt
(vg, v, dfo)

PORKBELLY BAO BUNS - \$23

Fried pork belly in soft steamed Bao
Buns with BBQ Sauce, Asian Slaw

WILD MUSHROOM PAPPARDELLE - \$32

in Basil Pesto Cream (vg)

CHICKEN FILO PASTRY PARCEL -\$38

Mushroom & sage sauce

HOT SMOKED SALMON - \$42

On lemon thyme pearl couscous
salad with spinach

VENISON RAGOUT - \$46

In Pinot Noir sauce, creamy kumara
mash (gf)

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

PASTA BOLOGNESE - \$15

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

CHEESE SANDWICH - \$15

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

KIDS VANILLA ICE CREAM - \$12

Chocolate sauce & meringue (*v*)

KIDS FLUFFY - \$4

DESSERTS

MIDDLE EASTERN BAKLAVA - \$18

Vanilla bean ice cream (*vg*)

RICH DARK CHOCOLATE

LAVA CAKE- \$ 22

With liquid centre, Kahula crème patisserie

APPLE TURNOVERS -\$18

German Apfel Maultaschen baked in cinnamon cream with salted caramel ice cream

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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