

CRUMBED PRAWNS - \$27

Wakame, pickled ginger & Wasabi mayo
spicy daikon salad & pineapple chutney.
(df, nf)

CORN FRITTERS WITH GRILLED HALOUMI CHEESE - \$24

Pear & Saffron chutney and a side salad.
(gf, v, nf)

ROASTED BROCCOLI WITH TAHINI SAUCE - \$22

On harissa hummus & marinated
artichoke hearts. (df, gf, v, vg, nf)

BURRATA SPRING SALAD - \$32

Heritage tomato, soft creamy
burrata cheese, roquette, toasted
walnuts & Roxburgh single origin
walnut oil dressing. (v, gf)

FRIED BRUSSEL SPROUTS - \$26

Tossed in lemon gin dressing, grated
parmesan & crisp shallots.
(df, gfo, v, nf)

SICILIAN BRUSCHETTA - \$29

Cherry tomato compote with crumbled
goat cheese, avocado, chilli honey &
balsamic reduction. (v, df, nf)

SALMON MISO BOWL -** \$46

South Island salmon in a spicy miso
broth with soba noodles, bok choy
shitake mushrooms and edamame beans.
(df, gfo)

ROASTED LAMB SHOULDER **- \$48

Pumpkin gnocchi & pinot noir Glaze.
(df, nf)

CONFIT DUCK**- \$48

Braised red cabbage & orange Glaze.
(df, 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 WEDGES & 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 UNTIL 3 P.M ****

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

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 bolognese 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

LEMON MERINGUE TART - \$21

Biscoff crumb base, tart lemon curd and Italian meringue with shaved dark Belgium chocolate. (*nf, v*)

MANGO PANNA COTTA - \$17

Tender vanilla panna cotta, mango salsa and almond crisp. (*gfo, nf, v*)

DARK CHOCOLATE MOUSSE- \$22

Rich Belgium chocolate mousse with berry fruit coulis (*gfo, nf, v*)

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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