



LUNCH

11.30 - 2.30 PM

SMALLER

BREAD, DIPS + OLIVES

selection of locally baked breads with two house dips + warmed olives 18

V GFO+2 DFO VGO

CRISPY TOFU

lightly fried firm tofu with slaw + vegan chilli ginger jam mayo 20

GF DF VG

MUSSELS

500g steamed in chardonnay, chilli jam, coriander + garlic with toasted ciabatta 23

GFO+2 DFO

CRISPY QUINOA CAKES

quinoa + carrot cakes with slaw, a raisin, fennel + lemon oil salad, toasted almonds + coconut yoghurt 24

V GF DF

CHOWDER

mussels, fresh fish, calamari + potato in a creamy velouté with garlic bread 23

ARANCINI

pumpkin, sage + feta risotto balls with parmesan, sundried tomato aioli + salad 21

V

CALAMARI

buttermilk fried with kewpie mayo + chilli-ginger jam 21.5

GF

LARGER

BATTERED FISH

Dux Lager battered fish with salad, fries + house-made tartare 33

GFO DF

CAULIFLOWER STEAK

with smoked leek puree, walnut caper salsa + toasted almonds 29.5

V GF DF VG

CRUSTED FISH

oven baked with tartare sauce, lemon + thyme crumb with seasonal greens 34

GFO

PASTA ARRABBIATA

roasted tomato sauce with capsicum, garlic, chillies, spinach + walnut 'parmesan' 24

GFO+3 DF VG

+ fish 12 + garlic prawns 8

SALMON

pan fried Akaroa salmon with pesto orzo, pickled fennel, kale crisps + lemon oil 34

DF

BURGERS

JACKFRUIT

pulled BBQ jackfruit, slaw, tomato + pickled carrot on brioche bun with fries 26

V GFO+2 DFO+2 VGO+2

FISH

crispy fried fish, slaw, aioli, sliced cheddar + tomato on brioche bun with fries 26

GFO+2 DFO+2

SALAD

HOUSE-SMOKED SALMON

iceberg lettuce, poached egg, shallots, fried capers + Caesar dressing 26.5

GF DFO

QUINOA

red quinoa, baby spinach, pear, beetroot, red onion, Dijon vinaigrette + fried halloumi or tofu 25.5

V GF DFO VGO

CALAMARI

mixed leaves, slaw, radish, red onion, mung beans, sesame seeds + nuoc cham dressing 26

GF

WINTER VEG

roasted pumpkin, baby carrots, spinach, rocket, mint, toasted almonds, feta + Dijon vinaigrette 22

V GF DFO VGO

+ garlic prawns 8

PIZZA

MARGHERITA

buffalo mozzarella, tomatoes + basil 22.5

V GFO+2 DFO+3 VGO+3

PRAWN

garlic prawns, feta, spinach, roast capsicum + chillies 26

GFO+2 DFO+3

FUNGI

mushrooms, thyme + blue cheese on confit onion base 24

V GFO+2 DFO+3 VGO+3

HOUSE-SMOKED SALMON

smoked Akaroa salmon, cream cheese, capers, red onion + dill 26

GFO+2 DFO+3

CAULIFLOWER + CHICKPEA FLATBREAD

spinach, tomato + red onion on hummus base with garlic tahini sauce + coconut yoghurt 24.5

V GFO+2 DFO+3 VGO+3

SIDES

SHOESTRING FRIES 9

aioli + tomato sauce V GF DF VGO

THYME-GARLIC POLENTA FRIES 12

aioli V GF

SEASONAL GREENS 10

sauteed + seasoned V GF DFO VGO

GREEK SALAD 12

olives, tomato, cucumber + feta V GF DFO VGO

ROAST ROOT VEG 10

garlic + rosemary V GF DFO VGO

NEW POTATOES 10

garlic butter + herbs V GF DFO VGO