

recycled and recyclable

FOR GRAZING

served with grilled sourdough and flax crackers - add extra bread + \$3

CHARCUTERIE PLATTER • (OPTION FOR •) mortadella, sopressata, speck, duck breast ham, beer mustard, sauerkraut, garlic confit, jam, malted almonds

CHEESE PLATTER • (OPTION FOR •) 40

alpine blue vein, whipped feta, reserve camembert, vintage cheddar, saffron & peppercorn pecorino, pear salad, jam, freeze dried strawberries

FISH PLATTER (OPTION FOR •) manuka smoked mussel, smoked salmon, seared kingfish, potted prawns, pickled eggs, tobiko, whipped feta, pear salad

smoked carrot lox, beer mustard, jam, smoked tomato paste

new potatoes, garlic confit and your choice of sauce:

VEGAN PLATTER ● (OPTION FOR ●) vegan cheddar, cashew ricotta, beetroot hummus, cured beetroot,

MEDIUM PLATES

PRIME BEEF SIRLOIN •

pink pepper Bordelaise ● malt vinegar béarnaise ● add crab cake + \$4	WS stout demi glaze ● ■ manhattan shallot butter ● add an extra sauce + \$2	
COFFEE CRUSTED PORK STRIPLOIN • kumara purée, ginger pecan crumbs, a		24
SALMON FILLET • celeriac purée, manhattan shallot butte	er, pear salad	28
BRATWURST BY THE 1/4 METRE (OPTIOn beer braised pork sausage, sauerkraut,		17
CHICKEN & WAFFLES sriracha maple, rocket, baked kale, sout	r cream and almonds	23
KUMARA GNOCCHI •		22

LARGE PLATES

rocket pesto, semi dried tomatoes, black olives

LAMB SHOULDER OYSTER CUT 75 1.5 slow braised and roasted on the bone, sauerkraut, Bordelaise sauce, garlic confit (25 minutes cooking time)

CATAPLANA PAELLA Saffron rice, shrimp, mussels, scallops, clams, sausage SOLO

40

45

40

29

UMAMI BACON BURGER (OPTION FOR •) 24 prime beef, mushroom duxelle, parmesan tuille, truffle mayo, thick cut bacon served with fries COUNTRY FRIED "CHIKKEN" BURGER (OPTIONS FOR ••) 19 country fried seitan patties, sriracha maple, vegan aioli served with fries

SEASONAL GRILLED VEGETABLES • • with béarnaise sauce	9
XO BROCCOLI • • with chorizo & fried shallots	9
BAKED SPINACH • • with béchamel sauce and parmesan gratin	10
PORK FAT POTATOES (OPTIONS FOR • •) with porchetta rillette	10
FERMENTED FRIES ● ● hand cut with WS ketchup	8
MIX LEAF SALAD •• with dried raspberry, fennel, toasted almonds, pickled shallots	8
S W E E T E N D I N G S	

CASHEW & BOYSENBERRIES CHEESECAKE COCONUT RICE PUDDING WITH FRESH FRUIT • • STICKY DATE PUDDING & TOASTED CHEDDAR ICE CREAM PEANUT BUTTER COOKIES & SMOKED COCONUTICE CREAM •• RUBY CHOCOLATE POT DE CRÈME 🔸 DESSERT PLATTER 30

meringue, chocolate salami, caramel popcorn, chocolate chip cookie, tartelette, aged cheddar and goat cheese with citrusy honey

GLUTEN FREE DAIRY FREE







Our kitchen will go the extra mile to accommodate your needs but while we take as much care as humanly possible - we cannot guarantee that trace elements may

BREADS & SPREADS served with grilled sourdough and flax crackers

11 BEETROOT HUMMUS • (OPTION FOR •) pea feather gremolata, pickles

12 GRILLED BRIE • (OPTION FOR •) giardiniera pickles, apricot chutney

BONE MARROW & BURNT ENDS (OPTION FOR •) 13 cipollini pickles

12 POTTED PRAWNS & NDUJA semi dried tomatoes and pear salad

TINS

served with bread, pickles and maldon sea salt









SMALL PLATES

SPINACH & CASHEW RICOTTA WITH WONTON CRISPS sesame emulsion and apple butter	13
BUFFALO CAULIFLOWER BITES • •	10
STICKY PORK RIBS • hoisin barbeque sauce, ginger bug slaw, peanuts	13
LAMB SWEETBREADS • brioche croutons, grilled banana glaze, roasted red pepper aioli	14
CORN FRITTERS • • wasabi cream and balsamic pearls	12
PEANUT BUTTER & JELLY CHICKEN WINGS • • whipped peanut butter and raspberry bbq jam	13
WS IPA & GORGONZOLA MUSSELS white wine and béchamel sauce	14
SEARED KINGFISH CARPACCIO wonton crisps, wasabi cream, soy honey and kimchi salad	14

We believe life is best shared so we have created our plates like that. Sit close, buy a round for your mate, double dip, talk over one another, laugh a lot - all that good stuff. Enjoy.

65