TO SHARE

OYSTERS gf/df — half dozen — 32.6
Served natural with mignonette dressing. **Subject to availability**

FOCACCIA BREAD — 4pp
Whipped butter, olive oil, with balsamic vinegar, burnt garlic and honey.

ENTREES

VENISON CARPACCIO df* — 22.7
Venion backstrap, blackberry gel, truffle creme friache, rocket, capers, parmesan crisp, rye bread.

PRAWN COCKTAIL df/gf* — 20.7
Prawns, shrimps, lettuce marie rose sauce, lemon.

CURED SALMON — 22.9
Salmon, cucumber ribbons, tzatziki, lemon pearls, capers, dill.

GRILLED CALAMARI SALAD df/gf — 20.5
Grilled calamari, Asian salad, bean shoots, tarator, passionfruit dressing.

BURRATA V — 19.4
Jalapeno gazpacho, cherry tomato, basil pesto, seasonal fruit, toasted rye.

PORK CROQUETTES df — 21.7
Mustard and apple chutney, grano panado, red onion pearls.

HUMMUS gf*/ve — 15.7
Roasted beetroot, candied walnuts, pomegranate molasses, mint, pita bread.

VE - Vegan | V - Vegetarian GF* - Gluten Free On Request | DF - Dairy Free

Please let us know if you have any allergies so we can accommodate for these. Food may still contain traces of allergens.

OFF THE TRACK CLASSICS

STEAK FRITES df — 38.7
230g sirloin, fries, onion rings, rocket salad, red wine jus.

CHICKEN PARMIGIANA — 34.7
Panko crumbed chicken breast, napoli sauce, mozzarella cheese, herb roasted potatoes, roquette and parmesan salad, basil oil.

BEEF BURGER — 28.9
100% new zeland beef pattie, brioche bun, burger sauce, lettuce, pickles, onion, bacon jam and fries.

CHICKEN BURGER — 28.9
Crispy chicken thigh, brioche bun, mild cajun mayo, pickles, lettuce, tasty cheese.

FISH AND CHIPS df — 29.6
Beer battered fish of the day, fries, rocket and fennel salad, tartare, lemon.

CHICKEN AND PESTO FETTUCINE v — 28.4
Zucchini, cherry tomato, parmesan crisp, pine nuts.

SALADS AND PLATTERS

CAESAR SALAD gf*/df — 24.7
Cos lettuce, bacon, croutons, parmesan, anchovie dressing. **add grilled chicken** 6.5

TUNA SALAD NICOISE df* — 28.9
Poached tuna, crumbed egg, cherry tomatoes, potato, green beans, olives, lemon dressing.

PROSCIUTTO SALAD gf/df* — 28.2
Prosciutto, rocket, caramelised pear, almond, raisin, feta crumb, balsamic glaze.

PUMPKIN AND GOATS CHEESE SALAD gf/v — 23.2
Roasted pumpkin, feta cheese, candied walnuts, rocket, mint.

OTT SHARING PLATTER (designed for 2) — 45.4
Cured meats, cheeses, olives, pork croquettes, custini, breads, fresh fruits.

CHEF SPECIALS

450g BONE IN RIBEYE df — 68.5
450g Aged ribeye on the bone, fries, onion rings, rocket salad, red wine jus.
subject to availability

PORK BELLY gf/df* — 36.5
Slow roasted New Zealand belly of pork, celeriac puree, pickled red cabbage salad, seasonal greens, chorizo oil.

LAMB RUMP gf* — 38.9
lamb rump served pink, potato gratin, celeriac puree, glazed baby carrots, broccolini, red wine jus.

SCOTCH FILLET gf/df — 47.7
250g Aged scotch fillet, confit kumara, glazed baby carrots, roasted baby beets, red wine jus.

MARKET FISH gf — 38.7
Pan roasted catch of the day, seafood bisque, pickled mussels, cherry tomato confit, kale, basil oil.

RIGATONI PASTA — 28.7
Pork ragu, chicken, tomato, fennel, grano padano, chilli.

SAFFRON RISOTTO gf/v — 28.6
Asparagus and peas, burrata cheese, grano panado

SIDES AND SNACKS

GOURMET POTATOES gf — 13.2
Pan roasted new potatoes, truffle oil, honey and parmesan.

GLAZED BABY CARROTS gf — 13.2
Muliti colour baby carrots dressed with tzatziki.

ONION RINGS df — 13.2
Beer battered onion rings.

FRIES gf — 12.6
Served with tomato sauce or aioli.

FRIED CHICKEN gf/df — 17.7
Served with tomato sauce or aioli.

CALAMARI gf — 17.2
Served with tartare sauce and lemon.