

# LUNCH

## ENTRÉES

**Coconut and Panko Crumbed Squid, Sriracha Mayo, Grilled Lemon** \$10

Wine Match: Dashwood Sauvignon Blanc \$8gl // Beer Match: Epic Lager \$8

**Caesar Salad with a Poached Hen's Egg** **V** **GF** available \$10

Wine Match: Hunters Riesling \$ 9gl // Beer Match: Panhead Pilsner \$8

**Conchiglioni Stuffed with Pork, Fennel and Spinach, Arrabiata Sauce** \$11

Wine Match: Vavasour Chardonnay \$8gl // Beer Match: Tuatara Kapai \$8

**Steak Sandwich, Polenta Fried Pickles** \$19

Wine Match: Te Mata Merlot Cabernet \$ 9gl // Beer Match: Yeastie Boys Pot Kettle Black \$8

**Pan Roasted Fish of the Day, Pickled Cucumber, Caramelised Cauliflower Puree** **GF** \$19

Wine Match: Vavasour Chardonnay \$8gl // Beer Match: Epic Lager \$8

**Eggplant Parmigiana** **V** \$15

Wine Match: Dashwood Sauvignon Blanc \$8gl // Beer Match: ParrotDog Dead Canary Pale Ale \$8

## MAINS

**Roasted Beetroot with Feta Cheese Crumble, Herbed Oil** **V** **GF** \$6.5

**Green Salad with French Dressing** **V** \$6.5

**Stir-fried Bok Choy in Oyster Sauce** \$6.5

**Curly Fries with Zaatar Seasoning** **V** **GF** \$6.5

## SIDES

**Vanilla Crème Brûlée, Poached Rhubarb, Brandy Snap** **V** \$10

**Churros with Warm Chocolate Sauce** **V** \$8

**Orange and Almond Cake, Amaretto Cherries and Greek Yoghurt** **GF** **V** \$10

Dessert Wine Match: Chapoutier Muscat Beames de Venise \$10gl

## DESSERT

# DINNER

## ENTRÉES

<b>Provençale Vegetable Tartlet, Warm Sweet Tomato Relish</b> <b>V</b>	<b>\$10</b>
Wine Match: Dashwood Sauvignon Blanc \$8gl // Beer Match: Epic Lager \$8	
<b>Caesar Salad with a Poached Hen's Egg</b> <b>V</b> <b>GF</b> available	<b>\$10</b>
Wine Match: Hunters Riesling \$ 9gl // Beer Match: Panhead Pilsner \$8	
<b>Conchiglioni Stuffed with Pork, Fennel and Spinach, Arrabiata Sauce</b>	<b>\$11</b>
Wine Match: Vavasour Chardonnay \$8gl // Beer Match: Tuatara Kapai \$8	

## Thyme and Lemon Scented Chicken Supreme, White Bean and Chorizo Stew **DF**

**\$20**

Wine Match: Vavasour Chardonnay \$8gl // Beer Match: Tuatara Kapai \$8

## Pan Fried Fish of the Day, Pickled Cucumber, Caramelised Cauliflower Puree

**\$22**

Wine Match: Vavasour Chardonnay \$8gl // Beer Match: Epic Lager \$8

## Grilled Sirloin Steak, Pommes Puree, Pickled Mustard Seeds, Roast Garlic Jus

**\$23**

Wine Match: Te Mata Merlot Cabernet \$ 9gl // Beer Match: Beer Match: Yeastie Boys Pot Kettle Black \$8

## Baked Stuffed Mushroom with Herb, Feta and Walnut Crumb, Spinach Cream **V**

**\$17**

Sanctuary Pinot Noir \$8gl // Beer Match: Parrot dog Dead Canary pale Ale \$8

## MAINS

## SIDES

<b>Roasted Beetroot with Feta Crumble, Herbed Oil</b> <b>GF</b>	<b>\$6.5</b>
<b>Green Salad with French Dressing</b> <b>GF</b>	<b>\$6.5</b>
<b>Stir-fried Bok Choy in Oyster Sauce</b>	<b>\$6.5</b>
<b>Creamed Mashed Potatoes</b> <b>GF</b>	<b>\$6.5</b>

## Vanilla Crème Brûlée, Poached Rhubarb, Brandy Snap **V**

**\$10**

## Churros with Warm Chocolate Sauce **V**

**\$8**

## Orange and Almond Cake, Amaretto Cherries and Greek Yoghurt **GF** **V**

**\$10**

Dessert Wine Match: Chapoutier Muscat Beames de Venise \$10gl

## DESSERT