

Starters

Cheesy Garlic Bread, spinach, feta and semidried tomato whip \$ 11.0

Soup of the day, toasted house cheesy garlic bread **V/DF \$ 14.0

Warmed marinated olives VG \$ 11.0

Small Plates - Plátaí Beaga

Spiced pulled pork croquettes, *Kilkenny* BBQ Sauce DF \$16.0

Fried chicken, *Kilkenny* bbq mayo \$16.0

Beer battered jalapeno poppers, cream cheese, red pepper sauce V \$14.0

Pork, prawn and chive dumplings, yuzu truffle dressing DF \$14.0

Crispy calamari, *Makerua* lime, watercress and apple salad DF/GF \$16.0

Crusted lamb and whipped feta, chilli basil jam, white anchovies, rocket \$19.0

Spicy bratwurst, shiraz sauce, whipped potato, crispy rocket, black garlic mayo \$17.0

Whitebait and Paua Fritters, lemon and fennel mayo, lime \$20.0

Oysters Pacific Rock – Lime, tamarind black sauce, on ice	\$4ea	10 for \$28.0
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Fries

Beer Battered Fries , housemade aioli or bbq mayo	V	\$ 9.0
Truffle Fries , black garlic and truffle mayo, parmesan	V	\$ 11.0
Irish cheesy taties – green tomato chutney, house made chilli pickled onions, V Kilkenny bbq mayo, mozzarella, fries	V	\$15.0
Porkies , slow cooked pork shoulder, onion gravy, mozzarella, fries, pickled onions		\$22.0

Mains

Fish and Taties – beer battered, radish slaw, tartare, lime, crispy fries	DF	\$25.0
Bangers and Mash – spicy bratwurst, creamy mash, onion gravy		\$21.0
Butter Basted Beef Scotch Fillet , steak fries, radish slaw		\$30.0
One choice of: Green Peppercorn Mayo or Onion Gravy or Garlic Butter or Mushroom Sauce		
Extras Add \$ 2.0ea		
Add 2 Eggs \$3.0		
Beef Cheek and Guinness pie , whipped potato, pepper mayo, red pepper sauce		\$20.0

Desserts

Cheesecake of the Day , let chef spoil you with his latest creation	All	\$15.0
Chocolate Fudge Pudding , coconut custard cream, salted caramel, fig and honey ice cream		
Crème Brulee , <i>Lewis Farms</i> Strawberry and white chocolate, shortbread		
Trio of Ice Creams , chocolate wafer, crumble		\$ 10.0