

Pantry Menu

Akaroa Salmon on toasted bread with capers gremolata and poached eggs GFA | DFA | \$25

Poached eggs on Percival sourdough with avocado and sweetcorn GFA | DFA | \$24

Eggs on toast your way GFA | DFA | \$16

Berry smoked venison with beetroot, mandarin, kale & cucumber pearls and celery vinaigrette GF | DF | \$22
Chefs suggestion - bread on the side (\$8)

Beetroot cured Akaroa Salmon with wasabi, crème fraiche, Ora King Salmon caviar and seaweed GF | DF | \$23
Chefs suggestion - bread on the side (\$8)

Chilled beans and Harmless vegan chicken with roasted pepper, ruby grapefruit, vinaigrette and chervil DF | V | \$21

Fried chicken with horseradish BBQ sauce, scallion, kimchi, sesame seeds and smoked aioli GF | \$24

Medium rare lamb rump with mint cream peas, herb salad and jus GF | \$32
Chefs suggestion - chermoula roasted baby potatoes (\$9)

Market fish, with burnt butter, honey vinaigrette, orange & fennel salad, bean sprouts and gremolata GF | \$29

Sides

Bacon | \$7.00

Mushrooms | \$6.00

2 Eggs your way | \$5.00

Roasted Turkish bread with olive oil | \$8

Seeded mesclun salad and parmesan | \$13

Akaroa Salmon | \$7.00

Crispy chicken | \$9.00

Shoestring fries and furikake salt | \$11.00

Chermoula roasted baby potatoes | \$9.00

Wine

De Bortoli prosecco | \$10.00 | \$39.00
Jules Taylor sauvignon blanc | \$12.00 | \$55.00
Jules Taylor rose | \$12.00 | \$55.00
Jules Taylor chardonnay | \$12.00 | \$55.00
Jules Taylor pinot gris | \$12.00 | \$55.00
The Boneline - sharkstone chardonnay | \$14.00 | \$70.00
The Boneline iridium | \$14.00 | \$70.00
Black Estate pinot noir - home | \$13.00 | \$65.00
Lake Hayes pinot noir | \$14.00 | \$65.00
Brookfields syrah | \$12.00 | \$55.00

Beer

Three boys IPA | \$10.00
Three boys Pilsner | \$10.00
Three boys Apple Cider | \$9.00
Corona | \$9.00
Heineken | \$9.00
Heineken zero or light | \$8.00

Non-Alcoholic

Orange juice | \$5.50
Almighty Organic juice range- apple | orange | apple, orange & mango |
carrot, orange & turmeric | guava, lime & apple | \$6.50
Petes Naturals - lime-o-nade | currant crush | ginger beer | kola | \$7.00
East Imperial soda or tonic water 150mls | \$4.00
House made lemon lime and bitters | \$7.00
Sparkling water - 750 mls | \$9.00
Coke | \$5.00
Sprite | \$5.00

Coffee & Tea

Supreme Coffee - black | \$5.00
Supreme Coffee - flat white | latte | cappuccino | \$5.50 | Takeaway \$0.50
Hot Chocolate | Chai Latte | \$5.50
Fluffy | \$3.00
Plant base milks - oat | soy | almond \$1.00
Iced Drinks | chocolate | coffee | mocha | chai | \$7.50
Dilmah loose leaf vivid range | ceylon breakfast | earl grey | pure green |
jasmine green | peppermint | elderflower & apple | blueberry | \$5.00