



STARTERS

OLIVE MEZZE

Toasted almond, green tahini yoghurt, capsicum coulis, charred Turkish bread. V, VG on request

\$17

WAGYU BEEF SKEWERS

Grilled Wagyu beef rump, kransky, chipotle aioli, pico tomato salsa, crispy leek, pickled cucumber. GF

\$18

LEVANTINE LAMB KOFTA

Green tahini yoghurt, smoky mashuya salsa, toasted pita, rocket salad.

\$18

BUFFALO CHICKEN TENDERS

Ranch blue cheese dressing, lime dust, pickled red onion. GF

\$18

SALT AND PEPPER CALAMARI

Capsicum coulis, garlic aioli, roasted seaweed, pickled fennel slaw, lemon. GF, DF

\$18

MEXICAN STYLE TORTILLA CHIPS

House made tangy pico tomato salsa. V, VG, GF

\$15

AGRIA GOLD FRIES

Garlic aioli, tomato sauce. GF, DF, V

\$12



SHARING

ARTISAN CHEESE PLATTER (2-4 PEOPLE)

Selection of brie, blue cheese, aged cheddar, fresh fruit, quince paste, crackers, fig relish, New Zealand honey. V

\$43

CHEF'S SELECTION BOARD (3-4 PEOPLE)

Olive mezze, corn tortilla chips, salt and pepper calamari, buffalo chicken tenders, charred Turkish bread, blue cheese ranch dressing, house pico tomato salsa, green tahini yoghurt. GF on request

\$62

MAINS

SAFFRON SEAFOOD CHOWDER

Mussels, blue cod, shrimp, salmon, sweet corn, crispy shallots, Turkish bread.

\$28.50

BUTCHER'S PORK BELLY

Apple and pickled fennel slaw, orange kumara and carrot mash, charred broccolini, jus. GF

\$38

DOUBLE SMASHED BEEF AND CHORIZO BURGER

Prime beef and chorizo patty, lettuce, streaky bacon, American burger sauce, gherkins, cheddar, tomato, battered onion rings, golden agria fries.

GF on request

\$34

KIWI CLASSIC FISH & CHIPS

Beer-battered blue cod, golden agria fries, sautéed peas, market lettuce salad, tartare sauce.

GF, DF on request

\$44

GF gluten free DF dairy free V vegetarian VG vegan



MAINS

GRILLED BEEF CILANTRO SALAD

Marinated grilled beef, seasoned corn ribs, mixed greens, chorizo crumb, chipotle aioli, whipped ricotta, buttered smashed gourmet potato and cilantro avocado drizzle. GF on request

\$30

ROJO RIGATONI PASTA

Whipped lemon ricotta, sundried tomato pesto, capsicum mojo rojo sauce, pecorino cheese, honey mustard rocket. V, VG on request

\$30

WAGYU BRAISED BEEF CHEEK

Orange kumara and carrot mash, charred mashuya salsa, crispy leek, rocket, jus. GF

\$38

PAN ROASTED MOJO CHICKEN

Capsicum mojo rojo sauce, cheesy dauphinoise potato, dill onion caviar, jus. GF

\$39

SAFFRON RISOTTO

Charred broccolini, basil infused EVOO, rocket, pecorino cheese. GF, V

\$30

Add chicken \$8

GRILLED RIBEYE

Served with your choice of two sides and jus. GF, DF on request

\$57



SIDES

Charred broccolini, ricotta, capsicum sauce, dukkah.

GF, V

\$14

Cheesy dauphinoise potato. GF, V

\$13

Seasonal greens, cucumber, cherry tomato, pickled red onion, lemon vinaigrette, pecorino. GF, V

\$13

Battered onion rings. V

\$13

Golden agria fries with garlic aioli. GF, DF, V

\$12

Fried eggs. V, GF, DF

\$10



DESSERT

CHOCOLATE PRALINE TARTLET

Vanilla ganache, cocoa mousse, hazelnut praline. V
\$16

DULCE DE LECHE CAKE

Silky caramel, oat crumbs, strawberry ice cream. V
\$16

CRÈME BRÛLÉE

Almond Florentine crisps, French vanilla ice cream. V
\$16

COCONUT MANGO SAGO

Creamy tapioca pudding. VG, GF, DF
\$16

ICE CREAM TRIO

French vanilla, strawberry, chocolate, chocolate flake. V
\$12

LIQUID DESSERT

LIQUEUR COFFEE

Brew'd Blend espresso coffee with your choice of
liqueur and cream.
\$15.50

AFFOGATO

Vanilla ice cream topped with Brew'd Blend espresso.
\$12