

Breads

Garlic bread

Warm ciabatta with truffled mascarpone and New Zealand olive oil \$6.50

Entrees

Soup du jour \$10.50

Slow roasted duck with five-spice, Montebello lentils and forest mushrooms \$15.00

Powderkeg 'caesar' with baby cos, crispy pancetta, Ortiz anchovies, ciabatta croutons and crumbed poached egg \$16.00

Seared beef and soba noodle salad with tamarind caramel dressing, coriander and spicy cashews \$15.00

Green lip mussels steamed with soffritto, confit garlic and fresh herbs \$12.50

Roasted baby beet and grilled haloumi, with orange and hazelnut dressed spinach \$12.50

Mains

Braised free range pork belly with black pudding, watercress and brandy apple puree \$31.00

Salmon fillet with ponzu, pickled cucumber and warm asparagus and mizuna salad \$30.50

Denver leg venison with beetroot relish, kumara gnocchi and bitter chocolate jus \$32.00

Aubergine and potato cannelloni, buttered spinach and slow roasted tomato chutney \$24.00

Organic chicken breast on crushed new potatoes, chorizo and smoked paprika aioli \$30.50

Hereford Beef fillet with sautéed prawns, smoked prawn butter and gratin dauphonise \$32.00

Pizzas

Smoked salmon, caper berries and red onion with wasabi crème fraiche

Pepperoni, salami, chorizo and roasted peppers

Artichoke, grilled courgette, black olives and rocket

Boccocini, cherry tomatoes, basil and fresh chilli \$22.00

Burgers

Beef bacon and cheese burger with fries \$18.00

Free range chicken burger with satay sauce and fries \$18.00

Herb falafel burger with hummus and fries \$16.00

Sides

Local mesclun with olive oil and aged balsamic

Asparagus with lemon and basil butter

New potatoes roasted with rosemary and sea salt

Cauliflower cheese

Shoestring fries \$6.50