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BREADS & SPREADS

served with grilled sourdough and flax crackers

BEETROOT HUMMUS ●●● (OPTION FOR ●) 12

pistachio gremolada, pickles, cashew and pistachio

GRILLED BRIE ●● (OPTION FOR ●) 14

giardiniera pickles, apricot chutney

BONE MARROW & BURNT ENDS (OPTION FOR ●) 13

cipollini pickles and pesto

POTTED PRAWNS & NDUJA 12

semi dried tomatoes and pear salad

TINS

served with bread, pickles and maldon sea salt



SMALL PLATES

SPINACH & CASHEW RICOTTA WITH WONTON CRISPS ● 14

ginger emulsion and apple butter

BUFFALO CAULIFLOWER BITES ●● 12

STICKY PORK RIBS ●● 16

black barbeque sauce, ginger bug slaw, peanuts

LAMB SWEETBREADS AND FRICKLES ● 16

Alabama white sauce and Carolina sauce

CORN FRITTERS ●● 12

wasabi cream and balsamic pearls

PEANUT BUTTER & JELLY CHICKEN WINGS ●● 14

whipped peanut butter and raspberry BBQ jam

CREOLE SHRIMPS (OPTION FOR ●) 19

Louisiana barbequed prawns, chorizo and grilled sourdough

COCONUT CEVICHE (OPTION FOR ●) 14

pineapple salsa, wonton crisps

FOR GRAZING

served with grilled sourdough and flax crackers - add extra bread + \$3

CHARCUTERIE PLATTER ● (OPTION FOR ●) 40

prosciutto cotto, sopressata, speck, duck breast ham, beer mustard, sauerkraut, garlic confit, jam, malted almonds

CHEESE PLATTER ●● (OPTION FOR ●) 40

alpine blue vein, whipped feta, reserve camembert, vintage cheddar, saffron & peppercorn pecorino, pear salad, jam, freeze dried strawberries

FISH PLATTER (OPTION FOR ●) 40

manuka smoked mussel, smoked salmon, coconut ceviche, potted prawns, pickled eggs, tobiko, whipped feta, pear salad

VEGAN PLATTER ● (OPTION FOR ●) 40

vegan cheddar, cashew ricotta, beetroot hummus, cured beetroot, smoked carrot lox, beer mustard, jam, smoked tomato paste

MEDIUM PLATES

PRIME BEEF SIRLOIN ● 29

new potatoes, garlic confit and your choice of sauce:

pink pepper Bordelaise ●

WS stout demi glaze ●

malt vinegar béarnaise

manhattan shallot butter ●

COFFEE CRUSTED PORK STRIPLIN ●● (OPTION FOR ●) 23

kumara purée, ginger and nut crumbs, apple preserves, sauerkraut

GROPER FILLET ● 26

celeriac purée, manhattan shallot butter, pear salad

BRATWURST BY THE 1/4 METRE 18

beer braised pork sausage, sauerkraut, beer mustard, stout demi glaze

CHICKEN & WAFFLES 23

sriracha maple, rocket, baked kale, yoghurt and almonds

KUMARA GNOCCHI ● 22

rocket pesto, semi dried tomatoes, black olives

LARGE PLATES

LAMB SHOULDER OYSTER CUT 75

1.5 slow braised and roasted on the bone, sauerkraut, Bordelaise sauce, garlic confit (25 minutes cooking time)

BBQ TRAY (OPTION FOR ●) 55

pulled Boston butt, wagyu brisket, grilled chicken with slider buns, pickles and all the fixins'

VEGAN BBQ TRAY ● (OPTION FOR ●) 55

barbequed jackfruit, tofu sausage, country fried seitan with slider buns, pickles and all the fixins'

SOLO

UMAMI BACON BURGER (OPTION FOR ●) 24

prime beef, mushroom duxelle, parmesan tuille, aioli, thick cut bacon served with fries

COUNTRY FRIED "CHIKKEN" BURGER (OPTIONS FOR ●●) 19

country fried seitan patties, sriracha maple, vegan ranch served with fries

VEGGIES

SEASONAL GRILLED VEGETABLES ●● 9

with béarnaise sauce

XO BROCCOLI ●● (OPTION FOR ●) 9

with chorizo & fried shallots

BAKED SPINACH ●● 10

with béchamel sauce and parmesan gratin

PORK FAT POTATOES (OPTIONS FOR ●●) 9

with porchetta rillette

FERMENTED FRIES ● 9

hand cut with WS ketchup

MIX LEAF SALAD ●● 8

with dried raspberry, fennel, toasted almonds, cipollini pickles

SWEET ENDINGS

CASHEW & BOYSENBERRIES CHEESECAKE ●● 8

COCONUT RICE PUDDING ●● 6

STICKY DATE PUDDING & TOASTED CHEDDAR ICE CREAM 7

PEANUT BUTTER COOKIES & SMOKED COCONUT ICE CREAM ●● 6

RUBY CHOCOLATE POT DE CRÈME ●● 7

● GLUTEN FREE ● DAIRY FREE ● VEGAN ● VEGETARIAN ● CONTAINS NUTS

Our kitchen will go the extra mile to accommodate your needs but while we take as much care as humanly possible - we cannot guarantee that trace elements may not be present.

We believe life is best shared so we have created our plates like that. Sit close, buy a round for your mate, double dip, talk over one another, laugh a lot - all that good stuff. Enjoy.