
LUNCH

TO START


**BBQ Pork Belly Sliders | BBQ Capsicum
Horseradish Aioli | Pickled Fennel** 22

*Puku poaka i hukihukitia ki te BBQ | He aiōri
riki hoiho nei, he pepa BBQ | He ota i pīkaratia*

**Crispy Kawa Kawa Flatbread | Avocado,
Chilli & Tomato Salsa** 18

*He paraoa papatahi kawakawa i hukia | He kīnaki
tomato me te kakā*  


**Haukai Fried Chicken | Sweet Sesame Glaze
Spring Onion** 24

*He heihei hukihuki no Haukai | he mōhinuhinu
tīremi reka nei | he riki koanga* 

**Maata's Fried Bread | Manuka Honey
Watercress Cream** 15

*He paraoa parai nā Māata | He miere manuka
| He kiriti wātakirihi* 

Salt & Pepper Squid | Chilli Mayo 22

He wheke i totehia, i pepahia | He meiō kakā 

**Duck Pâté | Orange Jelly | Shallot Relish
Toasted Ciabatta** 21

*He pate rakiraki | he tīeri karaka | he kīnaki riki | He
tiapāta hukihuki*

 Vegetarian

 Gluten Free

 Dairy Free

*While we take great care to identify
ingredients that may cause or are associated
with allergens, and implement measures to
minimize the risk of exposure, cross-
contamination may still occur beyond our
control. We kindly ask that you inform our
staff of any food allergies prior to ordering*

MAINS

Fish & Chips | Micro Salad | Tartare | Lemon 33

Ko te ika parai me te maramara rīwai

Beef Sirloin | Steak Fries | Red Wine Jus (200g) 39

He mīti kau tīroina | He wairanu waina whero

**Double Smash Burger | Cheddar Cheese
Gherkins | Fries | Aioli** 31

*He hanawiti i tuaruahia te paoa | He tīhi
tēra | He kerkīni | He rīwai parai | He aiōri*

**Chicken Burger | Camembert | Honey
Mustard Cress | Fries** 33

*He hanawiti heihei | He kamemeita | He miere
He wātakirihi mātini | He rīwai parai*

**Slow Oven Roasted Duck Leg Curry | Masala
Gravy | Long Grain Rice | Flat Bread** 36

*He wae rakiraki i hukihuki i mea ki te kare | He wairanu
māhata | He raihi roa | He paraoa papatahi*

**Mussel Pot | Creamy Garlic Green Lipped
Mussels | Grilled Ciabatta** 26

He kuku i kiriti me te kariki | He tiapāta hukihuki

SIDES

Roebuck Farm Leaves | Shallot Dressing 15

He rau rōpeke | He kīnaki riki iti

Buttered Gourmet Potatoes | Chives 15

He taewa i patahia | He riki

Cajun Spiced Fries | Aioli 15

He taewa parai ki te kātini | He aiōri

Seasonal Greens | Almond Crumble 15

He ota o te wā | He kongakonga āreme

Roast Root Vegetables | Manuka Glaze 15

*He huawhenua i hukihuki | He mōhinuhinu
manuka*