



Entrées & Light Meals

Mushroom Arancini With pea purée & parmesan (V)	\$16.50
Breads & Dips Toasted ciabatta served with a selection of house made dips (V)	\$17.50
Seafood Chowder Creamy, with a selection of seafood served with garlic bread (GF)	\$22.00
Crispy Pork Belly With potato cream, apple gel & rich jus (GF)	\$16.00
Garlic Bread Toasted ciabatta topped with garlic butter (V)	\$10.00
Warm Spring Salad Kumara purée, roasted seasonal vegetables, crispy chickpeas, pickled pear & chilli oil (V+,GF)	\$16.50
Soup of the Day Ask your server for today's special, served with toasted ciabatta (GF)	\$18.00

GF = Gluten Free / DF = Dairy Free / V = Vegetarian / V+ = Vegan. Please let your server know of any allergies. Some of our dishes can be adapted to suit your needs.



Mains

African Spiced Chicken	\$32.50
Succulent spiced chicken breast with fragrant jollof rice, cucumber & mango salsa (GF, DF)	
Lamb Rump	\$38.00
Grilled and served with pumpkin mash, wilted spinach, sundried tomato & feta salsa, lamb jus (GF)	
Pork Escalope	\$37.00
Golden crumbed pork fillet, Southern African curried bean stew, fresh garden salad	
Beef Striploin	\$44.00
250g striploin with truffle mash, seasonal greens and your choice of either mushroom or peppercorn sauce (GF)	
Fish & Chips	\$34.50
Battered or pan-fried (GF) monk fish with crispy fries, garden salad, lemon & tartare sauce (DF)	
Grilled Salmon Fillet	\$38.00
With creamy pea orzo & charred lemon	
Roast Lamb	\$37.50
Slow roasted lamb, seasonal roasted & steamed vegetables, mint jus (GF)	
Matoko Stew	\$30.00
Tofu & pumpkin in a mildly spiced East African sauce with jollof rice (V+, GF)	

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Sides

Roasted Potatoes Roasted garlic sea salt Rosemary	\$12
Steamed Seasonal Vegetables Selection of seasonal vegetables lightly steamed	\$10
Eggs Two fried eggs	\$7
House Green Salad Tossed in seeded mustard & herb dressing	\$10
Golden Agria Fries With tomato sauce & aioli	\$9

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Desserts

Banana & Chocolate Spring Rolls Deep fried & served with vanilla bean ice cream	\$16.50
Coconut Pannacotta With mango coulis & caramelised coconut threads (V+, GF)	\$16.50
Sticky Date Pudding With butterscotch sauce & vanilla bean coconut custard (GF)	\$16.50
Mixed Berry Cheesecake With Chantilly cream	\$16.50
Ice Cream Sundae Hokey pokey ice cream, whipped cream & your choice of berry or caramel sauce (GF)	\$14.50

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