

RESTAURANT & BAR

eighteen fifteen

WARM MARINATED OLIVES with house made grissini. V DF	9.5
SOUP OF THE DAY with house made bread rolls	12.–
DUCK LIVER PATE with Hazelnut lavosh and fig and pear preserve	16.–
CRISPY BUTTERMILK FRIED CHICKEN in chilli butter with coleslaw GF	17.–
LENTIL DUMPLINGS with spiced coconut cream and a pickled pumpkin and herb salad GF V DF	16.–
SLOW ROAST EGGPLANT with tomato and sambal braised chickpeas, house made coconut yoghurt and coriander dressing GF V DF	18.–
ROAST TAMARILLO SALAD with marinated feta, candied walnut and pickled raisins GF V Add free range chicken	17.– + 5.–
FREE RANGE PORK BURGER – pulled pork shoulder with fresh slaw, apple relish and chipotle BBQ sauce on a house made milk bun, served with hand cut fries	19.–
SMOKED SALMON FILLET with Māori potato cake, crushed peas, watercress salad and chipotle mayonnaise GF DF	20.–
PAPPARDELLE DE FUNGI – Hand cut Porcini pappardelle with sautéed mushrooms, gypsy bacon, roast garlic and parmesan	24.–
CHAR GRILLED BEEF TRI-TIP (served medium) with sauce caonata, pine nuts and salsa verde GF DF	22.–
FREE RANGE NZ PORK BELLY , sherry braised cabbage and baby turnips with puffed pork crackling, juniper jus and water cress GF DF	26.–
MARKET FISH OF THE DAY	P.O.A.
200GM SIRLOIN STEAK w/ mash potatoes, green beans and a choice of red wine jus, peppercorn sauce or café de Paris butter available after 5pm	15.–

SIDES

Add free range chicken	5 –	Available Mon 11.30 until 5pm. Tuesday- Friday 11.30 – 8pm DF Dairy Free GF Gluten Free V Vegetarian
Glazed green beans with semi dried olive V GF DF	8 –	
Hand cut fries with garlic mayonnaise GF DF	8.5	
Hand cut kumara fries with chipotle mayonnaise GF DF	9 –	
Roast mushrooms with whipped goats' cheese GF	8.5	