

RESTAURANT & BAR

eighteen fifteen

WARM MARINATED OLIVES with house made grissini. V	9.5
SOUP OF THE DAY with house made bread rolls	12 –
DUCK LIVER PATE with toasted sourdough and cherry preserve	15 –
SOUTHERN SPICED FRIED CHICKEN in a maple glaze with pickled cabbage & apple slaw GF	17 –
ROAST CARROT FALAFEL , coconut yoghurt and dukkah w pickled chilli and herb salad V GF DF	17 –
FRIED CAULIFLOWER in a coconut and tamarind sauce, with green beans, spiced peanuts and fresh herbs V GF DF	18 –
HOUSE MADE SALMON GRAVLAX with heirloom beetroot, apple caviar, raspberry and aged balsamic dressing with beetroot crisps GF DF	18 –
HEIRLOOM TOMATO SALAD with pickled green tomato salsa, grilled nectarine, semi dried olives, smoked mozzarella and basil oil V GF Add free range chicken 5 –	17 –
ROAST PEAR AND PICKLED PUMPKIN SALAD with pumpkin butter, whipped goats cheese, radish and spiced pumpkin kernels V GF Add free range chicken 5 –	17 –
HOUSE MADE SAFFRON TAGLIATELLE in a rich tomato sauce with fresh prawns, parmesan and lemon & oregano dressing	24 –
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 –
CHAR GRILLED BEEF TRI-TIP (served medium) with sauce caponata, pine nuts and salsa verde GF DF	20. –
BRAISED FREE RANGE NZ PORK BELLY , roast peach and baby turnips with puffed pork crackling, rosemary jus and water cress GF	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 <i>available after 5pm</i>	15 –

SIDES

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