

RESTAURANT & BAR

# eighteen fifteen

<b>WARM HOUSE-MARINATED OLIVES</b> , grissini <b>DF</b>	9.5
<b>SOUP OF THE DAY</b> , house-made bread rolls	10.–
<b>PORK DUMPLINGS</b> , asian greens, dashi broth <b>DF</b>	10.–
<b>GRILLED REUBEN ON RYE</b> , house-made pickles, sauerkraut	13.–
<b>DUCK LIVER PARFAIT</b> , tomato chutney, onion crackers <b>GF</b>	14.–
<b>CRISPY FRIED CHICKEN</b> , chilli butter, celery with gorgonzola dressing <b>GF</b>	14.–
<b>SWEETCORN FRITTERS</b> , caramelised onion jam, fresh fennel and watercress salad <b>V</b>	15.–
<b>ROAST PUMPKIN SALAD</b> , poached dates, sprouted grains, coriander, coconut lime dressing <b>V GF DF</b>	15.–
<b>NEW ZEALAND CRAB-CAKES</b> , pickled chilli, miso dipping sauce, fresh slaw	17.–
<b>POACHED FREE-RANGE CHICKEN BREAST</b> , shredded iceberg, baby radish, granny smith, green goddess dressing <b>GF</b>	17.–
<b>SPINACH &amp; RICOTTA GNOCCHI</b> , roasted fennel, cherry tomato, sauce Romesco <b>V</b>	18.–
<b>GRILLED FREE-RANGE PORK BURGER</b> , smoked gouda, onion jam, spiced plum sauce, home-made milk bun, hand-cut fries	18.–
<b>HOUSE-CURED DUCK PROSCIUTTO</b> , roast pear, goats cheese, hazelnut, frisse lettuce, truffled honey dressing <b>GF</b>	18.–
<b>TWICE COOKED LAMB RUMP</b> , roast kumara, sweet peas, green olive, confit garlic custard <b>GF</b>	26.–
<b>MARKET FISH OF THE DAY</b>	P.O.A.
<b>SIDES</b> <b>V GF DF</b>	
Hand-cut fries with garlic mayonnaise	7.5
Fresh greens with sweet pickled onion and lemon vinaigrette	8.–
Baked mushrooms with black garlic dressing	8.–
Hand-cut kumara fries with chipotle mayonnaise	8.5
Roast baby carrots with caper and raisin dressing	8.5

Available Mon 11.30 until 5pm. Tuesday- Friday 11.30 – 8pm

**DF** Dairy Free **GF** Gluten Free **V** Vegetarian