

RESTAURANT & BAR

eighteen fifteen

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| 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 jam | 15.– |
| BUFFALO STYLE FREE RANGE FRIED CHICKEN with chilli butter and iceberg salad in blue cheese ranch dressing GF | 17.– |
| COURGETTE & RICOTTA FRITTERS with fennel relish, water cress and chilli mayonnaise V | 17.– |
| ROASTED CAULIFLOWER SALAD with wild black rice, lemon and sumac dressing, tahini yoghurt, kale and marinated currants GF V | 16.– 21.– |
| WARM SMOKED SALMON and heirloom beetroot salad, with citrus crème fraiche and horseradish dumplings | 18.– |
| BRAISED EGGPLANT in a Ma Po style tomato sauce with fried tofu, garlic shoots, spiced peanut and coriander GF V | 18.– |
| ROAST PUMPKIN AND GORGONZOLA SALAD with toasted barley, caramelised shallot, baby spinach and spiced sherry dressing V | 16.5 21.5 |
| HOUSE MADE CANNELLONI – filled with tender prawns in rich lobster sauce, baby spinach and parmesan served on tomato and sage sauce | 20.– |
| FREE RANGE CHICKEN BURGER – Asian style chicken patty, with pickled cabbage slaw, caramelised onion and chilli jam and miso mayonnaise on a house made milk bun served with hand cuts fries | 19.– |
| WAGYU BRISKET ON SOUR DOUGH – 36 hour slow cooked NZ Wagyu beef served with house made spiced tomato relish, pickles and fresh greens on our sour dough baguette | 20.– |
| MARKET FISH OF DAY | POA |
| SLOW COOKED FREE RANGE NZ PORK BELLY – served with honey roasted Jerusalem artichokes, smoked apple sauce and a fresh Brussel sprout slaw GF | 26.– |
| 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

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| Add free range chicken | 5.– | |
| Slow cooked Jerusalem artichoke with honey and thyme GF | 8.5 | 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 |