

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 COATED FRIED CHICKEN with a paprika maple glaze and fennel, apple slaw GF	17.–
SPICED PUMPKIN FALAFEL with whipped ricotta and fresh greens GF V	17.–
COLD SMOKED SALMON with fennel and avocado mousse, edamame, pea shoots, preserved lemon and tomato salsa GF DF	18.–
BROCCOLI SALAD , charred kale, puffed quinoa and almond with green goddess dressing V GF DF add chicken +5.–	17.–
ROAST KUMARA in spiced coconut sauce with green beans and fresh coriander V GF DF	18.–
FREE RANGE CHICKEN BURGER – with cabbage and kale slaw, spiced pineapple relish and sweet chilli mayo on a house made milk bun with hand cut fries	19.–
WAGYU “PASTRAMI” ON SOUR SOUGH , 36 hour slow cooked NZ Wagyu brisket on grilled sour dough with aged gouda, tomato relish and pickles	20.–
HOUSE MADE RAVIOLI - Free range chicken and mushroom filling in a white wine Veloute with smoked fresh mozzarella, roast bacon lardons and crushed hazelnut with fresh herbs	22.–
SLOW COOKED BEEF SHORT RIB in master glaze with spiced cabbage dumplings and sautéed Asian greens	24.–
BRAISED FREE RANGE NZ PORK BELLY with honey roasted sweet potato, smoked apple sauce and fresh sprouts GF	26.–
MARKET FISH	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.–	
Slow cooked sweet potato with honey and thyme GF	8.5	Available Mon 11.30 until 5pm. Tuesday- Friday 11.30 – 8pm DF Dairy Free GF Gluten Free V Vegetarian
Hand cut fries with garlic mayonnaise GF DF	8.–	
Hand cut kumara fries with sriracha mayonnaise GF DF	9.–	
Roast mushrooms with whipped goats' cheese GF	8.5	