



Lunch

Fish, Chips and Salad				\$23
Crumbed Fish, Hand Cut Chips And Salad With House Made Tartare And Fresh Lemon				
Ribeye				\$25
Pan Seared Ribeye Steak Cooked To Your Liking With Hand Cut Fries, Salad, Fried Eggs And Your Choice Of Sauces				
	Creamy Mushroom	Gravy Jus	Garlic Butter	
Beef Burger				\$23
On A Whole Meal Bun, With Bacon, Whitestone Gruyere Cheese, House Made Onion Jam, Mesculun Salad + Fried Egg				
Soup Of The Day				\$11
Made With Fresh Seasonal Ingredients And Served With Ciabatta Toast				
Turkish Eggs				\$14
Poached, With Natural Yoghurt Chilli Oil, Burnt Butter & Toasted Ciabatta Add Bacon \$4				
Smoked Salmon				\$18
Smoked Salmon Pate, With House Baked Soda Bread, Herb & Ricotta Salad + Chilli Jam				
Bacon Hash				\$18
Bacon, Red Onion, Spinach On A Wrap With Harissa Aioli & Fried Egg				
Salt And Pepper Squid				\$16
With Nam Jim Dressing, Japanese Mayo, Salad + Pickled Ginger				
Vege Salad				\$18
Avocado, Tomato, Goats Feta, Pea Shoots, Herbs & House Made Relish				
Antipasti Platter		Small	\$20	Large \$28
A Selection Of Salamis And Meats, Local Cheeses, House Made Pickles And Relishes + House Made Toasted Breads				

North Otago has fantastic local and regional produce, as we love to use these local seasonal products our menu is constantly changing.
We are more than happy to adapt any of our dishes to cater to any allergies.