



MOTHER'S DAY Menu

IT'S TIME TO COME UP A LEVEL

TO START

Garlic Bread — \$12

(df, egg free available and gf+ available)

Contains dairy, wheat, gluten, egg

Fries (tomato sauce and aioli) — \$10

(gf+ available)

Contains egg, mustard, garlic, nightshades

Gourmet Prawn Toast (4) — \$22

Diced prawn with lime zest, ginger and garlic, blended into a paste, topped with sesame seeds and fried until crispy, served with wasabi aioli

(df, gf+)

Contains seafood (crustaceans), egg, sesame, mustard, wheat, gluten, garlic

Mushroom Arancini Balls (4) — \$19

Rolled in coconut cream and golden crumbs, served with Kalamata and sundried tomato chutney, topped with pecorino

(gf+, ve available — vegan cheese +\$2.50)

Contains nightshades, dairy, wheat, gluten

Crumbed Chicken — \$23

Succulent chicken thigh, marinated in our secret brine, crumbed and fried until crispy, served with spicy bourbon aioli

(gf+ available)

Contains egg, dairy, wheat, gluten, mustard, nightshades

Hoisin Glazed Crispy Pork Belly Bites — \$22

Apple sauce, sesame, pickled red onion

(gf+ available)

Contains sesame; may contain traces of dairy

MAINS

Boneless Slow-Cooked Wagyu Short Rib — \$48

Braised for 6 hours, served with creamy mash, sautéed vegetables and cabernet jus

(gf+, df available)

Contains nightshades, dairy, onion, garlic, wheat, gluten; may contain traces of soy

Confit Duck Legs (2) — \$42

Slow roasted in their own fat, served with honey-roasted baby potatoes, sautéed vegetables and merlot jus

(gf+, df available)

Contains dairy, nightshades, onion, garlic

Stuffed Chicken — \$40

Stuffed with bell peppers, onion, oregano and cheddar, served with creamy mash, sautéed vegetables and sundried tomato sauce, finished with parmesan

(gf+ available)

Contains dairy, nightshades, onion

Lamb Shank — \$42

Succulent New Zealand lamb shank served on creamy mash with wilted silverbeet and roasted garlic

(df and gf+ available)

Contains dairy, nightshades, onion, garlic

Smokey BBQ Pork Ribs — \$40

800g of slow-cooked pork ribs, smothered in smokey BBQ sauce, served with hand-cut thick chips and coleslaw, topped with crispy shallots

(df, gf+)

Contains nightshades, egg, onion

Potato Gnocchi — \$30

Bell peppers, red onion, cherry tomatoes and mushrooms tossed in garlic butter, finished with baby spinach on a Napolitana sauce, topped with pecorino

(gf+ available, ve available — vegan cheese +\$2.50)

Contains nightshades, garlic, onion, soy, wheat, gluten

GF option may contain traces of egg.
GF option cannot be made vegan.

DESSERTS

Warm Chocolate Brownie — \$16

Served with chantilly, chocolate sauce and chocolate ice cream

(gf+)

Contains dairy, egg, gluten

Blackberry & Lime Cheesecake — \$16

Served with berry compote and vanilla ice cream

(gf+)

Contains dairy, gluten

Warm Apple Crumble — \$16

Served with vanilla ice cream

(df (vegan) and gf+ available)

Contains dairy, wheat, gluten



Because
she deserves
the best

DIETARY INFORMATION

gf+ — can be prepared to meet Coeliac NZ
Dining Out Programme requirements

df — dairy free

v — vegetarian

ve — vegan



Please inform your waitstaff of any allergies or dietary requirements when ordering.



A 1.9% surcharge applies to contactless and — credit card payments.



No third-party discounts or promotions apply on Mother's Day.