



# **Platters to Share**

Our medium platter is perfect for 2, while large is designed for 3 or 4 people.

# **BBQ** Meat Platter

With beef brisket, BBQ pork ribs, spicy chicken nibbles & kransky sausage.

Served with beer battered fries.

Large \$88 | Medium \$48

# Mediterranean Antipasto Platter

Selection of cured meats, smoked fish, specialty cheeses, marinated olives, crackers, seasonal fruits & dips. Served with fresh breads.

Large \$85 | Medium \$48

#### **Seafood Platter**

Fresh oysters, tiger prawns, calamari, steamed mussels, fish bites & prawn croquettes.

Served with dipping sauces & garlic bread.

Large 88 | Medium \$48

#### Sides

Green salad (V) \$16
Beer battered fries with aioli (V) \$12
Extra bread (V) \$8
Extra crackers (V) \$8

Please note that vegan, gluten & dairy-free options are also available. All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame, shellfish & pork.





# **Mains**

# Fresh Oysters \$36

1/2 DOZ in the shell, served with lemon & shallot vinaigrette.

# Fish & Chips \$28

Tempura battered fish served with beer battered fries, tartare sauce & house salad.

### Homemade Salmon Croquettes \$28

Served with beer battered fries, aioli & sweet chili.

# Pulled Brisket Burger \$28

Slow-cooked pulled brisket in a brioche bun with caramelized onion, pickle & coleslaw. Served with beer battered fries.

### Beef Lasagne \$28

Served with a side salad.

#### Chicken Caesar Salad (V\*) \$25

Lettuce, chicken, croutons, crispy bacon, parmesan & Caesar dressing.

#### Penne Pollo (V\*) \$28

Wild mushroom with chicken in a creamy white wine sauce.

#### House Made Potato Gnocchi (V\*) \$28

Quattro from aggi sauce with truffle oil.

#### Ricotta Pumpkin Soup (V\*) \$20

Served with crispy bacon & truffle oil.

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# Pizza

# Cheese Garlic Pizza (V) \$18

Mozzarella Cheese, Extra Virgin Olive Oil, Garlic, Fresh Herbs

# Traditional Margarita (V) \$24

Tomato, Fresh Basil Leaves, Mozzarella Cheese, Extra Virgin Olive Oil, Neapolitan Sauce

# Trio Fungi (V) \$30

Tomato Base, White Button, Portobello & Shitake Mushroom with Truffle Oil

# Matai Bay \$35

Mussels, Prawns, Salmon, Mozzarella Cheese & Lemon Aioli

#### Pork Belly \$32

Tomato Base, Slow Cooked Pork Belly, Caramelized Onion, Wild Mushrooms, Sweet BBQ Sauce

#### Kiwi Chicken \$30

Tomato Base, Grilled Chicken, Mozzarella, Brie & Cranberry Sauce

#### Sausage Delight \$32

Tomato Base, Pork Krensky Sausage, BBQ Sauce

#### **Meat Lover \$35**

Tomato Base, Chicken, Chorizo, Pepperoni, Bacon

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