

TAPAS

Stuffed Parmesan Ciabatta \$15
With House-made Garlic Butter.

Spiced Crumbed Halloumi \$18
Green Cabbage, Sambal Mayo.

Bao Buns \$20
Your Choice of Pork Belly, Fried Chicken or Tofu.
Two soft Bao Buns, Pickled Cucumber, Coriander, Spring Onion, Sriracha, Hoisin Sauce, Sesame Seeds.

Lemon Pepper Calamari (DF, GF) \$20
With House-made Aioli, Lemon.

Beef Sliders \$22
Pulled Beef, Burger Sauce, Swiss Cheese, Pickles.

Soft Shell Tacos \$22
Your Choice of Fried Chicken, Fish, or Tofu.
Two soft Shell Tacos, Slaw, Coriander, Spring Onion, Jalapenos, Avocado Cream, Lime Mayo, Sriracha, Sesame Seeds.

Tempura Eggplant (DF, VG, V) \$22
With House-made Thai Dressing, Mung Beans, Coriander, Spring Onion, Sesame Seeds.

Pork Spring Rolls \$22
House-made Spring Rolls with Char Siu Sauce

Japanese Fried Chicken (DF, GF) \$24
With Green Cabbage, Lime Mayo, Tonkatsu Sauce, Spring Onion, Sesame Seeds.

Chilli Lime Prawns (DF, GF) \$24
Butterfly Prawns with Salad, Sambal Mayo.

Crispy Sweet Soy Pork Belly Bites (DF, GFOR) \$24
Lime Mayo Slaw, Coriander, Spring Onion, Chilli, Sesame Seeds.

Pan-Seared Scallops (DFOR, GF) \$25
With Japanese Slaw, Yum Yum Sauce, Caviar.

Chef's Sashimi (DFOR, GF) \$26
With Sesame Slaw, Wasabi, Pickled Ginger, House-made Soy Dipping Sauce.

Tempura Battered Prawns (DF, GFOR) \$26
With House-made Soy Dipping Sauce

Miso Teriyaki Lamb Skewers (DF, GF) \$28
With Coriander, Spring Onion, Sesame Seeds, Mung Beans, Crispy Shallots.

BURGERS

Served with Fries, Tomato Sauce and Aioli.

Fried Chicken Burger (GFOR) \$29
Fried Chicken, Lettuce, Tomato, Red Onion, Chipotle Aioli, Ranch.

Beef and Chorizo Burger \$29
Bacon, Cheddar Cheese, Tomato, Red Onion, Pickles, BBQ Sauce, Onion Rings.

PIZZAS

Vegetarian (GFOR) \$28
Pumpkin, Spinach, Red Onion, Zucchini, Pesto, Feta, Mozzarella.

Hawaiian (GFOR) \$28
Ham, Pineapple, Mozzarella.

Chicken and Chorizo (GFOR) \$29
Caramelised Onion, Cashews, Roasted Peppers, BBQ Sauce, Mozzarella.

Cheeseburger (GFOR) \$29
Beef, Bacon, Cheddar Cheese, Red Onion, Burger Sauce, Pickles, Aioli, Rocket, Mozzarella.

Prawn and Smoked Salmon (GFOR) \$30
Sundried Tomatoes, Capers, Red Onion, Lime Mayo, Mozzarella.

KIDS MENU

All Served with Fries or Salad.

Fried Chicken \$15
Battered Fish \$15
Calamari \$15
Crumbed Halloumi \$15
Tempura Eggplant \$15
Cheese Pizza \$15

MAINS

Vegetarian Yellow Curry (GF, VG, V) \$30
Jasmine Rice, Mung Beans, Peanuts, Coriander, Chilli.
Add Prawns or Tofu \$7

Fish and Chips (GF) \$30
Fresh Fish, Salad, Fries, Tartare Sauce

NZ Green Lipped Mussels (GFOR) \$32
Thai Yellow Curry, Coriander, Lemon, Toasted Ciabatta.

Pork Belly (GF) \$39
Japanese Slaw, Green Beans, Creamy Potato Mash, Jus.

Lamb Rump (DF, GF) \$42
Fondant Potatoes, Seasonal Vegetables, Grilled Zucchini, Baby Carrots, Salsa Verde, Babaganoush

Market Fish of the Day MP
Ask Our Friendly Staff For Today's Fish.

Pasta of the Day MP
Ask Our Friendly Staff For Today's Pasta.

Roast of the Day MP
Ask Our Friendly Staff For Today's Roast.

CHARGRILLED STEAKS

Angus Sirloin 250gm
Hereford Scotch 250gm \$40
\$44

Choose Your Starch
Creamy Potato Mash or Chips.

Choose Your Greens
Seasonal Vegetables or Green Salad.

Choose Your Sauce
Creamy Mushroom Sauce, Garlic Butter or Beef Jus

DESSERTS

SALADS

Chicken Salad \$34
Herb Marinated Chicken Thighs, Kumara, Pumpkin, Crumbed Halloumi, Couscous, Cherry Tomato, Red Onion, Mixed Leaves, Pesto Aioli.

Thai Beef Salad (GFOR) \$34
Mixed Leaves, Cucumber, Cherry Tomatoes, Mint Leaves, Red Onion, Crispy Noodles, Mung Beans, Peanuts.

SIDES

Steamed Rice \$6
With Furikake

Onion Rings \$8

Fries \$10

Charred Broccoli \$10

Japanese Sesame Slaw \$10

Garden Salad \$10

Seasonal Vegetables \$10

Curly Fries \$12

Loaded Wedges \$15

Bacon, Mozzarella, Sweet Chilli, Sour Cream.

Kids Sundae \$10
Vanilla Ice Cream, Chocolate Sauce, Wafer, Sprinkles.

Snickers Sundae \$18
Chocolate Brownie, Vanilla Ice Cream, Wafer, Chocolate Sauce, Whipped Cream.

Apple and Mixed Berries Crumble \$18
Vanilla Ice Cream, Whipped Cream

Baked Cheesecake \$18
Ask Our Friendly Staff For Today's Flavour.

Affogato \$18
Vanilla Ice Cream, Espresso Shot, 30ml Liquor of Your Choice.

Mixed Sorbet (DF, GF, V) \$18
Ask Our Friendly Staff For Today's Flavours.
Comes with Fresh Fruit Topping.

Please Inform Us of Any Food Allergies.

GF = Gluten Free
DF = Dairy Free
VG = Vegetarian

GFOR = Gluten Free on Request
DFOR = Dairy Free on Request
V= Vegan

TAPAS

Stuffed Parmesan Ciabatta \$15
With House-made Garlic Butter.

Spiced Crumbed Halloumi \$18
Green Cabbage, Sambal Mayo.

Bao Buns \$20
Your Choice of Pork Belly, Fried Chicken or Tofu.
Two soft Bao Buns, Pickled Cucumber, Coriander, Spring Onion, Sriracha, Hoisin Sauce, Sesame Seeds.

Lemon Pepper Calamari (DF, GF) \$20
With House-made Aioli, Lemon.

Beef Sliders \$22
Pulled Beef, Burger Sauce, Swiss Cheese, Pickles.

Soft Shell Tacos \$22
Your Choice of Fried Chicken, Fish, or Tofu.
Two soft Shell Tacos, Slaw, Coriander, Spring Onion, Jalapenos, Avocado Cream, Lime Mayo, Sriracha, Sesame Seeds.

Tempura Eggplant (DF, VG, V) \$22
With House-made Thai Dressing, Mung Beans, Coriander, Spring Onion, Sesame Seeds.

Pork Spring Rolls \$22
House-made Spring Rolls with Char Siu Sauce

Japanese Fried Chicken (DF, GF) \$24
With Green Cabbage, Lime Mayo, Tonkatsu Sauce, Spring Onion, Sesame Seeds.

Chilli Lime Prawns (DF, GF) \$24
Butterfly Prawns with Salad, Sambal Mayo.

Crispy Sweet Soy Pork Belly Bites (DF, GFOR) \$24
Lime Mayo Slaw, Coriander, Spring Onion, Chilli, Sesame Seeds.

Pan-Seared Scallops (DFOR, GF) \$25
With Japanese Slaw, Yum Yum Sauce, Caviar.

Chef's Sashimi (DFOR, GF) \$26
With Sesame Slaw, Wasabi, Pickled Ginger, House-made Soy Dipping Sauce.

Tempura Battered Prawns (DF, GFOR) \$26
With House-made Soy Dipping Sauce

Miso Teriyaki Lamb Skewers (DF, GF) \$28
With Coriander, Spring Onion, Sesame Seeds, Mung Beans, Crispy Shallots.

BURGERS

Served with Fries, Tomato Sauce and Aioli

Fried Chicken Burger (GFOR) \$29
Fried Chicken, Lettuce, Tomato, Red Onion, Chipotle Aioli, Ranch.

Beef and Chorizo Burger \$29
Bacon, Cheddar Cheese, Tomato, Red Onion, Pickles, BBQ Sauce, Onion Rings.

PIZZAS

Vegetarian (GFOR) \$28
Pumpkin, Spinach, Red Onion, Zucchini, Pesto, Feta, Mozzarella.

Hawaiian (GFOR) \$28
Ham, Pineapple, Mozzarella.

Chicken and Chorizo (GFOR) \$29
Caramelised Onion, Cashews, Roasted Peppers, BBQ Sauce, Mozzarella.

Cheeseburger (GFOR) \$29
Beef, Bacon, Cheddar Cheese, Red Onion, Burger Sauce, Pickles, Aioli, Rocket, Mozzarella.

Prawn and Smoked Salmon (GFOR) \$30
Sundried Tomatoes, Capers, Red Onion, Lime Mayo, Mozzarella.

KIDS MENU

All Served with Fries or Salad.

Fried Chicken \$15
Battered Fish \$15
Calamari \$15
Crumbed Halloumi \$15
Tempura Eggplant \$15
Cheese Pizza \$15

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LUNCH

Eggs Benedict (GFOR) \$22
Volare English Muffin, Poached Eggs, Hollandaise.
• Mushroom and Spinach.
• Bacon and Spinach.
• Smoked Salmon and Spinach.

Stallion's Omelette (GFOR) \$24
Stuffed with Red Onion, Bacon, Tomato, Mozzarella, English Muffin.

Fried Chicken Waffles \$24
Fried Chicken, Bacon, Sweet and Sour Glaze, Maple Syrup, Mascarpone.

Pork Belly Sandwich (DF, GFOR) \$28
Mustard Mayo, Caramelised Onion, Coleslaw, Plum Sauce, Fries, Aioli.

Fish and Chips (GF) \$28
Fresh Fish, Salad, Tartare Sauce, Fries.

Vegetarian Yellow Curry (GF, VG, V) \$28
Jasmine Rice, Mung Beans, Peanuts, Coriander, Chilli.
Add Prawns or Tofu \$7

Steak Sandwich (DFOR, GFOR) \$30
Angus Sirloin Steak Cooked to Your Liking, Toasted Ciabatta, American Mustard Aioli, Smoked Cheese, Tomato, Oak Lettuce, Fries, Aioli.

NZ Green Lipped Mussels (GFOR) \$30
Thai Yellow Curry, Coriander, Lemon, Toasted Ciabatta.

250gm Angus Sirloin Steak (DF, GF) \$38
Sirloin Steak Cooked to Your Liking, Garden Salad, Fries, Mushroom Sauce.

Pasta of the Day \$MP
Ask Our Friendly Staff For Today's Pasta.

SALADS

Chicken Salad \$30
Herb Marinated Chicken Thighs, Kumara, Pumpkin, Crumbed Halloumi, Couscous, Cherry Tomato, Red Onion, Mixed Leaves, Pesto Aioli.

Thai Beef Salad (GFOR) \$30
Mixed Leaves, Cucumber, Cherry Tomatoes, Mint Leaves, Red Onion, Crispy Noodles, Mung Beans, Peanuts.

SIDES

Steamed Rice \$6
With Furikake
Onion Rings \$8
Fries \$10
Charred Broccoli \$10
Japanese Sesame Slaw \$10
Garden Salad \$10
Seasonal Vegetables \$10
Curly Fries \$12
Loaded Wedges \$15
Bacon, Mozzarella, Sweet Chilli, Sour Cream.

DESSERTS

Kids Sundae \$10
Vanilla Ice Cream, Chocolate Sauce, Wafer, Sprinkles.
Snickers Sundae \$18
Chocolate Brownie, Vanilla Ice Cream, Wafer, Chocolate Sauce, Whipped Cream.
Apple and Mixed Berries Crumble \$18
Vanilla Ice Cream, Whipped Cream
Baked Cheesecake \$18
Ask Our Friendly Staff For Today's Flavour.
Affogato \$18
Vanilla Ice Cream, Espresso Shot, 30ml Liquor of Your Choice.
Mixed Sorbet (DF, GF, V) \$18
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Comes with Fresh Fruit Topping.