

ENTREE

Stuffed Parmesan Ciabatta With House-made Garlic Butter.	\$15
Crumbed Halloumi Green Cabbage, Chipotle Mayo.	\$18
Bao Buns Your Choice of Pork Belly, Fried Chicken or Halloumi. Two Soft Bao Buns, Pickled Cucumber, Coriander, Spring Onion, Sriracha, Hoisin Sauce, Sesame Seeds.	\$20
Lemon Pepper Calamari (DF, GF) With House-made Aioli, Lemon.	\$20
Beef Sliders Pulled Beef, Burger Sauce, Cheese, Pickles.	\$22
Three Cheese Arancini Parmesan, Mozzarella, Mascarpone, Marinara Sauce, Sour Cream.	\$22
Fried Chicken (DF, GF) With Green Cabbage, Lime Mayo, Tonkatsu Sauce, Spring Onion, Sesame Seeds.	\$24
Chilli Garlic Prawns Creamy Lemon Garlic Sauce, Toasted Ciabatta.	\$24
Crispy Sweet Soy Pork Belly Bites (DF, GFOR) Lime Mayo Slaw, Coriander, Spring Onion, Sesame Seeds.	\$24
Bacon Wrapped Scallops Pea and Bacon Confit and Cauliflower Puree.	\$25

SIDES

Steamed Rice With Furikake	\$6
Onion Rings	\$8
Seasonal Vegetables	\$10
Garden Salad	\$12
Fries	\$12
Loaded Wedges Bacon, Mozzarella, Sweet Chilli, Sour Cream.	\$18

KIDS MENU

All Served with Fries.	
Chicken Nuggets	\$15
Battered Fish	\$15
Calamari	\$15
Cheese Pizza	\$15

LUNCH

Eggs Benedict (GFOR) Volare English Muffin, Poached Eggs, Hollandaise.	\$22
<ul style="list-style-type: none"> Mushroom and Spinach. Bacon and Spinach. Smoked Salmon and Spinach. 	
Stallion's Omelette (GFOR) Stuffed with Red Onion, Bacon, Tomato, Mozzarella, English Muffin.	\$24
Fried Chicken Waffles Fried Chicken, Bacon, Sweet and Sour Glaze, Maple Syrup, Mascarpone.	\$24
Pork Belly Sandwich (DF, GFOR) Mustard Mayo, Caramelised Onion, Coleslaw, Plum Sauce, Fries, Aioli.	\$28
Fish and Chips (GFOR) Fresh Fish, Salad, Tartare Sauce, Fries.	\$28
Vegetarian Yellow Curry (GF, VG, V) Jasmine Rice, Mung Beans, Peanuts, Coriander, Chilli. Add Prawns \$7	\$28
Steak Sandwich (DFOR, GFOR) Angus Sirloin Steak, Volare Sourdough, American Mustard, Aioli, Cheese, Tomato, Oak Lettuce, Fries, Aioli.	\$30
Herb Marinated Chicken Thighs Mixed Leaves, Potato, Kumara, Pumpkin, Couscous, Cherry Tomato, Red Onion, Crumbed Halloumi, Pesto Aioli, Cauliflower Puree.	\$32
Chicken Bacon Fettucine Fresh Fettucine, Spinach, Parmesan, served with Toasted Ciabatta.	\$34
250gm Angus Sirloin Steak (DF, GF) Sirloin Steak Cooked to Your Liking, Garden Salad, Fries, Mushroom Sauce.	\$38

BURGERS

Served with Fries, Tomato Sauce and Aioli.	
Fried Chicken Burger (GFOR) Fried Chicken, Swiss Cheese, Lettuce, Tomato, Red Onion, Chipotle Aioli, Ranch.	\$29
Beef and Chorizo Burger Bacon, Swiss Cheese, Tomato, Red Onion, Pickles, BBQ Sauce, Onion Rings.	\$29

PIZZAS

Vegetarian (GFOR) Mushroom, Roasted Peppers, Spinach, Red Onion, Pesto, Vegan Aioli, Mozzarella.	\$28
Hawaiian (GFOR) Ham, Pineapple, Mozzarella.	\$28
Chicken and Chorizo (GFOR) Caramelised Onion, Cashews, Roasted Peppers, BBQ Sauce, Mozzarella.	\$29
Cheeseburger (GFOR) Beef, Bacon, Cheddar Cheese, Red Onion, Burger Sauce, Pickles, Aioli, Rocket, Mozzarella.	\$29
Prawn and Smoked Salmon (GFOR) Sundried Tomatoes, Capers, Red Onion, Lime Mayo, Mozzarella.	\$30

DESSERTS

Kids Sundae Vanilla Ice Cream, Chocolate Sauce, Wafer, Sprinkles.	\$10
Snickers Sundae Chocolate Brownie, Vanilla Ice Cream, Wafer, Chocolate Sauce, Whipped Cream.	\$18
Apple and Mixed Berries Crumble Vanilla Ice Cream, Whipped Cream	\$18
Baked Cheesecake Ask Our Friendly Staff For Today's Flavour.	\$18
Chocolate Brownie Served with Vanilla Ice Cream, Sliced Almonds, Chocolate Sauce	\$18
Belgium Waffle Vanilla Ice Cream, Chocolate Sauce, Whipped Cream.	\$18

Please let us know about any dietary requirements or allergies.

GF= Gluten Free
DF= Dairy Free
GFOR = Gluten Free on request
DFOR= Dairy Free on request

ENTREE

- Stuffed Parmesan Ciabatta** \$15
With House-made Garlic Butter.
- Crumbed Halloumi** \$18
Green Cabbage, Chipotle Mayo.
- Bao Buns** \$20
Your Choice of Pork Belly, Fried Chicken or Halloumi. 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, Cheese, Pickles.
- Three Cheese Arancini** \$22
Parmesan, Mozzarella, Mascarpone, Marinara Sauce, Sour Cream.
- Fried Chicken (DF, GF)** \$24
With Green Cabbage, Lime Mayo, Tonkatsu Sauce, Spring Onion, Sesame Seeds.
- Chilli Garlic Prawns** \$24
Creamy Lemon Garlic Sauce, Toasted Ciabatta.
- Crispy Sweet Soy Pork Belly Bites (DF, GFOR)** \$24
Lime Mayo Slaw, Coriander, Spring Onion, Sesame Seeds.
- Bacon Wrapped Scallops** \$25
Pea and Bacon Confit and Cauliflower Puree.

SIDES

- Steamed Rice** \$6
With Furikake
- Onion Rings** \$8
- Seasonal Vegetables** \$10
- Garden Salad** \$12
- Fries** \$12
- Loaded Wedges** \$18
Bacon, Mozzarella, Sweet Chilli, Sour Cream.

KIDS MENU

- All Served with Fries.
- Chicken Nuggets** \$15
- Battered Fish** \$15
- Calamari** \$15
- Cheese Pizza** \$15

MAINS

- Vegetarian Yellow Curry (GF, VG, V)** \$30
Jasmine Rice, Mung Beans, Peanuts, Coriander, Chilli.
Add Prawns \$7
- Fish and Chips (GFOR)** \$30
Fresh Fish, Salad, Fries, Tartare Sauce.
- Chicken Bacon Fettucine** \$35
Fresh Fettucine, Spinach, Parmesan, served with Toasted Ciabatta.
- Herb Marinated Chicken Thighs** \$38
Mixed Leaves, Potato, Kumara, Pumpkin, Couscous, Cherry Tomato, Red Onion, Crumbed Halloumi, Pesto Aioli, Cauliflower Puree.
- Pork Belly (GF)** \$39
Kewpie Mayo Slaw, Green Beans, Creamy Potato Mash, Sweet Soy Glaze, Jus.
- Market Fish (DF, GF)** \$44
Pan-Fried Snapper served in a Thai Coconut and Lemongrass Curry, Seasonal Greens, Peanuts, Spring Onion with Jasmine Rice
- Rack of Lamb (DFOR, GFOR)** \$45
Mustard and Herb Crust, Garlic and Chives Mash, Baby Carrots, Grilled Zucchini, Minted Peas, Salsa Verde, Jus.
- Roast of the Day** MP
Ask Our Friendly Staff For Today's Roast.
- CHARGRILLED STEAKS**
- Angus Sirloin 250gm** \$42
- Hereford Scotch 250gm** \$45
- Choose Your Starch** \$45
Creamy Potato Mash or Chips.
- Choose Your Greens** \$45
Seasonal Vegetables or Green Salad.
- Choose Your Sauce** \$45
Creamy Mushroom Sauce, Garlic Butter or Beef Jus

BURGERS

- Served with Fries, Tomato Sauce and Aioli.
- Fried Chicken Burger (GFOR)** \$29
Fried Chicken, Swiss Cheese, Lettuce, Tomato, Red Onion, Chipotle Aioli, Ranch.
- Beef and Chorizo Burger** \$29
Bacon, Swiss Cheese, Tomato, Red Onion, Pickles, BBQ Sauce, Onion Rings.

PIZZAS

- Vegetarian (GFOR)** \$28
Mushroom, Roasted Peppers, Spinach, Red Onion, Pesto, Vegan Aioli, 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.

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.
- Chocolate Brownie** \$18
Served with Vanilla Ice Cream, Sliced Almonds, Chocolate Sauce
- Belgium Waffle** \$18
Vanilla Ice Cream, Chocolate Sauce, Whipped Cream.

Please let us know about any dietary requirements or allergies.

GF= Gluten Free

DF= Dairy Free

GFOR = Gluten Free on request

DFOR= Dairy Free on request