

PODIUM

Starters

- Homemade focaccia, muhammara, olive oil, dukkha (VG, DF, N) | 15
Roast beetroot, buffalo mozzarella, candied walnuts, basil,
lemon vinaigrette (V, GFI, N, VGO) | 20
Prawn toast, apple, mint, coriander, gochugaru mayo' (DF) | 23
Salt & pepper squid, micro cress', smoked paprika mayo' (GFI) | 20
Banana prawns, garlic & chilli butter, lemon, micro coriander (GFI) | 25
Fried chicken, garlic & chilli oil, micro coriander, mayo' (GFI) | 22

Mains

- Oyster mushroom risotto, shiitake butter, parsley, parmesan,
pangrattato (V, GFI) | 30
Margarita pizza - tomato, buffalo mozzarella, basil (V, GFIO) | 29
Mediterranean pizza - olives, feta, mixed leaves (V) | 28
add - oyster mushrooms, salami, chorizo | 10
Pan-roast salmon, kūmara mash', seasonal vegetables,
gremolata (DF, GFI) | 42
Prawn & chorizo fettuccine, cherry tomato, garlic & chilli butter | 35
Beer-battered market fish, fries, cabbage slaw', tartare (DFO, GFIO) | 33
Beef burger, smoked cheddar, fried onion, aioli, fries | 33
250g ribeye, potato galette, jus (GFI) | 43

Sides

- Mixed greens salad, house dressing (V) | 12
Seasonal vegetables (V, VGO) | 12
Rosemary salted fries, garlic mayo' (V, VGO) | 12

Desserts

- Sticky date pudding, toffee sauce, gelato (V) | 18
Tiramisu (V) | 18
Coconut panna cotta, coconut & kaffir lime crumb, mango coulis | 18
Sorbet selection, fruit compôte (VG, GFI) | 12

VG = vegan | V = vegetarian | DF = dairy free | GFI = gluten free ingredients
N = contains nuts | VGO = vegan option available
VO = vegetarian option available | DFO = dairy free option available
GFIO = gluten free ingredients option available

We cannot guarantee the food preparation environment is free from traces of all allergens. Please let our team know of any dietary allergies.