



local organic  
campari/aperol  
served as:



prosecco spritz

OR



with soda



**specials**

**starter**

spicy nduja salami paste flatbread  
nieuwenhuis goats' cheese

**pizzas**

small medium large  
1. fresh fig, holly bacon, blue cheese  
2. roast pear, blue cheese, prosciutto

**mains**

blackened spice rubbed salmon fillet \$41.90  
potato, iceberg, blue cheese dressing  
slow cooked spicy lamb shoulder pie \$39.90  
kumera, spinach  
pumpkin gnocchi, sage butter, parmesan \$29.90  
café de paris butter, mashed potato  
aged beef fillet, cooked medium rare \$39.90  
café de paris butter, mashed potato  
confit duck leg, spinach, potato \$39.90  
orange herb sauce

**sides**

local green leaf salad  
roast brussel spouts

**pudding**

feijoa shortcake, side of cream  
classic crème brulée  
peanut butter and chocolate ice cream

**\*\*cocktail specials\*\***

**classic negroni**

featuring hastings  
distillers award winning  
spirits

**stolen rum lime mojito**

**vegan specials**

**vegan margherita pizza**

tomato ragu,  
dairy free cashew cheese,  
fresh herbs

**vegan tahini & turmeric pizza**

spinach,  
caramelised onion, chilli,  
tahini turmeric paste,  
potato, olives df

**caramel & dark chocolate fudge**

plant based gf+df

**pypi café gin selection**

with fever tree mixers; hastings distillers,  
roots marlborough gin, malfi lemon, roku,  
peddler's gin, shepherd's delight orange gin  
gin and tonic gin and soda



***\*\*french half bottles\*\****

**bordeaux cab sav blend**

chateau des combes  
st emillion grand cru

**gammay noir**

domaine cheysson