

mains

pumpkin gnocchi, sage butter, parmesan \$24.90
bostock's crumbed chicken schnitzel, \$34.90
red pepper mayo, avocado & corn salsa
aged fillet steak medium rare, \$34.90
mashed potato, café de paris butter

special pizzas

- 3. vegan margherita, tomato ragu, herbs,- dairy free cheese
- 4.'nduja pizza*, fresh mozzarella, rosemary *spicy spreadable italian salami-medium only

side dish

organic green leaf salad \$8.90

pudding

feijoa shortcake, runny cream \$13.90 classic crème brulée \$13.90 jelly tip ice cream \$9.90

plant based specials

tahini & turmeric pizza

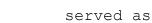
spinach, \$18.90/\$23.90/\$26.90 olives, caramelised onion, potato, spinach, chilli

vegan truffle selection \$9.90
cacao & rose water,
 turmeric & ginger

chocolate coated joy bar \$9.90 ice cream and raspberry



local organic campari/aperol style infusion of NZ serville oranges with selected roots and flowers





LOPERA prosecco spritz \$14.90

OR

MOPERA on the rocks with soda \$12.90

made by kate and david at hastings distillers