

## **Entrée**

<b>Pork Belly Bites</b> (DF)	17
Twice cooked pork belly coated in plum sauce, pickled onion, chilli shallots and crushed peanuts	
<b>Fish Tacos</b>	22
Beer battered fish, roasted tomato salsa, cream fraiche, siracha mayonnaise, coleslaw	
<b>Buttermilk Fried Chicken</b> (NF)	16
Buttermilk marinated chicken, mesclun, pickled onion, siracha mayonnaise	
<b>Cesar Salad</b> (NF)	26
Crisp cos lettuce, chicken, bacon, croutons, poached egg and ceasar dressing	
<b>Cheesy Garlic Bread</b> (NF)	16
Locally sourced bread stuffed with garlic butter and loaded with mozzarella cheese	

## **Mains**

<b>Seafood Chowder</b>	25
Chunky seafood & vegetables served in a creamy broth with grilled bread	
<b>Coconut Prawns</b> (GF)	27
Turmeric marinated prawn cooked in a rich coconut curry with pineapple and steamed rice	
<b>Pumpkin Risotto</b> (VG, DF, GF)	20
Herb roasted pumpkin risotto cooked with coconut cream, served with confit tomato and herb oil	
<b>Bo Kho</b> (DF)	23
Vietnamese style beef stew served with grilled bread	
<b>Beef Ragu</b>	22
Tomato and beef based pasta sauce cooked in red wine with aromatics	
<b>Chicken Pasta</b>	24
Cooked in a rich creamy mushroom sauce	
<b>Beef Burger</b> (NF)	28
Brioche bun, bacon, gherkins, cheese, tomato chutney, served with fries and aioli (Vegetarian option available on request)	
<b>Giants Grill</b>	
Lemon & Ginger Chicken	32
Silverfern Ribeye 250g	43
Harissa Lamb Rump	47

Your choice of meat served with cauliflower puree, chimichurri, potato gratin & seasonal vegetables  
Your choice of sauce; mushroom, red wine jus or mint jus

## Sides

<b>Fries</b> (DF, NF) Tomato sauce, aioli	10
<b>Poutine</b> Fries topped with butter chicken gravy and sour cream	15
<b>Seasonal Roasted Vegetables</b> (DF, NF) Locally sourced vegetables, oven roasted	13
<b>House Salad</b> (DF, GF, VG) Fresh lettuce leaves and sliced vegetables with a house dressing	13

## Desserts

<b>Lime Pannacotta</b> Lime syrup, mango salsa, tuille, raspberry dust	16
<b>Baked Basque Cheesecake</b> Ghana dark chocolate, white chocolate, chantilly cream, mandarin syrup	18
<b>Ice Cream Sundae</b> Cookies & cream, vanilla & chocolate ice cream with fresh fruit, meringue, chocolate sauce	15
<b>Date and Toffee Pudding</b> Butterscotch sauce, vanilla bean ice cream, tuille, mixed berry compote	19
<b>Ice Cream Selection</b> <i>Choices available: vanilla, chocolate, boysenberry ripple, cookies &amp; cream</i>	4 per scoop
<b>Cheese Selection</b> Kapiti smoked cheddar, Whitestone's creamy brie and Whitestone's blue cheese served with homemade chutney, crackers, bread and fresh local fruit	25



GF – Gluten Friendly DF – Dairy Friendly NF – Nut Friendly V – Vegetarian VG – Vegan

We have a mixed use kitchen so menu items may contain, or come into contact with: wheat, eggs, peanuts, tree nuts, and dairy products.

If you have any allergies or special dietary requirements, please let your server know