

KNIFE & FORK

BAR FOOD

- ~ Scotch egg, (pork/beef mince, fennel & soft-boiled egg) ~ \$11
 - ~ Wild mushroom arancini, duxelle & miso mayo ~ \$15
 - ~ Crispy calamari, pickled jalapeno mayo & coriander ~ \$18
- ~ Quesadilla mozzarella, roasted vegetable chutney & lemon mascarpone ~ \$18
 - ~ Fish sliders, pickle mayo & rocket ~ \$20
- ~ Crispy sriracha chicken, spiced waffle & blue cheese mascarpone ~ \$23

BURGERS / LARGE PLATES

- ~ Double cheese, 120gm wagyu & candied bacon ~ \$16
- ~ Panko chicken, corn fritter, cos & chipotle mayo ~ \$20
- ~ The 46, 180gm wagyu, swiss cheese, cos, onion & tomato ~ \$22
 - (Add harmony bacon or blue cheese ~ \$3)*
- ~ Smoked hickory pulled pork, grilled pineapple/capsicum salsa & crispy tortilla ~ \$20
 - ~ Scotch egg, potato nest, candied fennel & crispy capers ~ \$22
- ~ Portuguese chicken breast, orzo mesclun & orange vinaigrette ~ \$25
- ~ Grilled sirloin, cauliflower cous cous & green chimichurri ~ \$28

SIDES

- ~ Shoe string fries & garlic aioli ~ \$8
- ~ Onion rings & sundried tomato mayo ~ \$8

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CONTINUED

HOUSE SALADS

- ~ Garden - baby cos, mesclun, tomatoes, onions & vinaigrette ~ \$14
- ~ Caesar - baby cos, soft egg, croutons, candied bacon, parmesan & caesar dressing ~ \$18
- ~ Pumpkin - long beans, mesclun, & burnt butter dressing ~ \$20

SWEET TOOTH

- ~ Warm apple pie, rhubarb syrup, apple brittle & kapiti vanilla bean ice-cream ~ \$15
- ~ Espresso fudge chocolate cake, baileys anglaise, burnt almond praline ~ \$17

CHARCUTERIE / CHEESES:

Three Charcuterie, sundried tomato, grilled bread & onion jam \$20

~ Whitestone windsor blue, probiotic brie & airedale

Served with:

Lavosh, dried fruits, comb honey & grapes

2 cheeses ~ \$35 | 3 cheeses ~ \$45

