

KNIFE & FORK

BAR FOOD

- ~ Scotch egg, (pork/beef mince, fennel & soft-boiled egg) ~ \$12
 - ~ Wild mushroom arancini, duxelle & miso mayo ~ \$15
 - ~ Crispy calamari, pickled jalapeno mayo & coriander ~ \$18
- ~ Quesadilla mozzarella, kiwifruit/tomato salsa & avocado marscapone ~ \$18
 - ~ Fish sliders, pickle mayo & rocket ~ \$20
 - ~ York Street wings with siracha buffalo sauce ~ \$15

BURGERS / LARGE PLATES

- ~ Double cheese burger, 120gm wagyu & candied bacon ~ \$16
- ~ Panko chicken burger, corn fritter, cos & chipotle mayo ~ \$20
- ~ The 46 burger, 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

KNIFE & FORK CONTINUED

HOUSE SALADS

- ~ Garden - baby cos, mesclun, tomatoes, onions & vinaigrette ~ \$14
- ~ Caesar - baby cos, soft egg, croutons, candied bacon, parmesan & caesar dressing ~ \$18
- ~ Grilled cauliflower, mushroom puree, three cheese sauce & candied bacon ~ \$18

SWEET TOOTH

- ~ Warm apple pie, rhubarb syrup, apple brittle & kapiti vanilla bean ice-cream ~ \$15
- ~ Salted caramel cheesecake, chocolate sauce & 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

