

Brunch Menu

EGGS BENEDICT	18
the classic favourite with poached eggs, toasted sourdough, bacon, and sriracha hollandaise (DFO/ GFO)	
EGGS ROYALE	21
scrambled eggs with toasted sourdough, smoked salmon, and hollandaise (DFO/GFO)	
KVP BREAKFAST	19
charred cauliflower, poached eggs, hash browns, mushrooms, kale, and sriracha hollandaise (GF)	
PURGATORY EGGS	18
baked eggs, chorizo, spicy tomato, beans, and sourdough (DF/GFO)	
RICOTTA PANCAKES	16
with banana, blueberries, and maple syrup - add bacon (\$3)	
PEAR AND GORGONZOLA SALAD	21
with walnuts, fresh salad, pickled red cabbage, gorgonzola mousse and balsamic vinegar (GF/ V/ VEO)	
OPEN STEAK SANDWICH	18
sirloin strips, onions, mushrooms, chips, and garlic mayo (DFO) - add: bacon (\$3) or cheese (\$2.50)	
CAJUN CHICKEN BURGER	20
fresh salad and thick-cut chips - add: bacon (\$3) or cheese (\$2.50)	
MARKET FISH	32
pan fried with saffron, edamame, and ratatouille (GF/ DFO)	
SIDES	
HASH BROWNS	3.5
CHIPS	10
DESSERTS	
DARK CHOCOLATE AND ALMOND TRUFFLES	3 each
STICKY TOFFEE PUDDING	14
with butterscotch sauce and vanilla ice cream	

GF- gluten free **GFO** - gluten free option **V**- vegetarian **VEO** - vegan option **DF** - dairy free **DFO** - dairy free option

Entrees & Bar Snacks

THICK-CUT CHIPS	10
with garlic mayo (V)	
EDAMAME	12
soy beans with salt, chilli, and garlic (GF/V)	
PULL-APART GARLIC BREAD	12
made in house with melted mozzarella (V)	
BUFFALO WINGS	12
crispy chicken wings tossed in a barbeque and hot buffalo sauce, served with ranch dressing (GFO)	
HUMMUS	15
made in house with flatbread dusted with our own Dukkah blend (V/DF)	
ARANCINI	15
the Italian favourite stuffed with tomato and melted mozzarella and adorned with aioli drops (V)	
LAMB MEATBALLS	16
with a toasted baguette and parmesan (DFO)	
PULLED PORK TACOS	16
soft corn tortillas, slow-cooked pork seasoned with apple, jalapeno, and cola (GF)	
CALAMARI	17
served with a petite salad and squid ink mayo (GF)	
GIN-CURED SALMON CARPACCIO	20
with tonic gel, dill mayo, and cucumber (GF/DF)	

GF - gluten free **GFO** - gluten free option **V** - vegetarian **VEO** - vegan option **DF** - dairy free **DFO** - dairy free option

Mains

PEAR AND BLUE CHEESE SALAD	22
with walnuts, fresh salad, pickled red cabbage, gorgonzola mousse and balsamic vinegar (GF/ V/ VEO)	
THAI BEEF SALAD	26
sirloin strips, crispy noodles, fresh salad, and oyster sauce (GFO)	
OPEN STEAK SANDWICH	20
sirloin strips, onions, mushrooms, chips, and garlic mayo (DFO) - add: bacon (\$3) or cheese (\$2.50)	
BURGER	20
classic beef patty or Cajun chicken, fresh salad and thick-cut chips - add: bacon (\$3) or cheese (\$2.50)	
BEETROOT RISOTTO	24
with hazelnuts, gorgonzola mousse, and parmesan (GF/V)	
PRAWN AND COURGETTE FETTUCINE (DFO)	26
substitute chicken for prawns	24
CHICKEN BREAST	28
seared with chestnuts, lentils, baby carrots, and parsnip puree (GF/DFO)	
PORK BELLY	28
with kumara puree, apple sauce, brussel sprouts, kale and crackling (GF/DFO)	
MARKET FISH	32
pan fried with saffron, edamame, and ratatouille (GF/ DFO)	
SIRLOIN STEAK (300G)	32
pumpkin puree, beetroot, and port and tarragon jus	

GF- gluten free **GFO** - gluten free option **V**- vegetarian **VEO** - vegan option **DF** - dairy free **DFO** - dairy free option

Sides

SEASONAL SALAD	7
ROASTED AGRIA POTATOES	7
BRUSSEL SPROUTS	7
with bacon and peanuts (GF/DF/VO)	
PORTOBELLO MUSHROOMS	9
with truffle oil and parmesan (GF/V)	

Desserts

DARK CHOCOLATE AND ALMOND TRUFFLES	3 each
STICKY TOFFEE PUDDING	14
with butterscotch sauce and vanilla ice cream	
PANNA COTTA	14
with blueberries, meringue, and lavender (GF)	
BLACK FOREST CAKE	14
with coffee cream and almond praline	

GF- gluten free **GFO** - gluten free option **V**- vegetarian **VEO** - vegan option **DF** - dairy free **DFO** - dairy free option