

PLATTERS

prosciutto, olives, pickles, sundried tomato,
smoked salmon, fried chicken, feta,
assorted bread, dips *dfop/gffop* 45

grilled tofu, broccolini, stuffed mushrooms,
polenta, olives, pickles, sundried tomatoes,
blue cheese, assorted bread, dips *dfop/gffop* 45

ENTRÉES

sourdough bread selection w dips *v* 10 2 people
match: pale ale / square mile chardonnay 14 4 people

black truffle arancini
w saffron parsnip puree, parmesan *v* 12
match: lager / last shepherd chardonnay

almond milk fresh fried chicken bites
w sliced chilli, chipotle mayo *df* 16
match: ipa / festival pinot gris

stuffed mushrooms
w spinach, sundried tomato,
vegan cheese, cranberry salsa *gff/vegan* 14
match: sour beer / 'festival block' pinot noir

crispy calamari strips
w side salad & chipotle mayo 13
match: estrella lager / square mile sauvignon blanc

soft shell tortilla x2 choose one filling option
fish bites or smoked ham hock or tofu 16
match: pilsner / last shepherd chardonnay

burger sliders x3, choose one filling option
pork belly or chicken or portobello mushroom 16
match: ipa / latitude merlot

creamy seafood chowder
a medley of seafood, w garlic bread 16
match: pilsner / lighter sauvignon blanc

MAINS

crispy pork belly
w grilled kumara, apple & fennel slaw,
saffron parsnip puree *dfop/gff* 34
match: kereru gluten free ale / 'campo viejo tempranillo'

crumbed chicken kiev
stuffed w cottage cheese, chilli, sundried tomato
w israeli couscous, almonds, greek yoghurt 32
match: pilsner / i am george cabernet sauvignon

kraken beer battered fish & chips
w garden salad, tartare sauce *df* 26
match: kraken lager / square mile sauvignon blanc

pan seared king salmon
w sautéed tomato, hazelnuts, orange,
sweetened dijon & ginger glaze *dfop/gff* 32
match: estrella lager / 'festival block' pinot noir

mustard coated lamb loin
w charred courgette, confit potato,
labneh & red wine jus 32
match: kraken lager / i am george shiraz

pappardelle pasta
w a rustic spanish tomato sauce,
vegan mozzarella, toasted pecans *vegan* 24
add seafood medley 28
match: peroni / 'festival block' pinot gris

savannah sirloin steak 250grm *dfop/gffop* 36
w confit potato, leafy greens
choose a sauce: creamed green peppercorn
red wine jus
chimichurri (w coriander)

SALADS

stir fried beef
in honey soy w crispy noodles, greens,
carrot, cucumber, cherry tomatoes *df* 24
match: pale ale / latitude merlot

tofu rolled in harissa spice
w greens, cucumber, orange, carrot,
cherry tomatoes, chimichurri *vegan* 23
match: pilsner / grayling pinot gris

mustard coated lamb
w walnuts, blue cheese, greens, cucumber,
cherry tomatoes, balsamic glaze *dfop/gff* 24
match: estrella lager / campo viejo tempranillo

BURGERS

mixed vegetable pattie
w tomato conserve, beetroot relish,
hand cut chips *v* 23
match: sour beer / jacob's creek prosecco

chargrilled chicken
w bacon, chipotle mayo, plum sauce
brie, greens, hand cut chips *dfop/gffop* 23
match: lager / 'festival block' pinot gris

slow cooked beef cheek
w beetroot relish,
chipotle mayo, hand cut chips *df/gffop* 23
match: pale ale / barossa signature cabernet sauvignon

SIDES

hand cut chips w aioli *gff/df* 9

grilled broccolini
w crumbled feta, sliced almonds *v/gff* 12

cherry tomato medley salad
w basil, cherry mozzarella *v/dfop* 9

crisped polenta shards w parmesan, aioli *gff* 9

prosciutto wrapped asparagus w truffle aioli *df* 12

FOOD MENU

DESSERTS

- strawberry infused mousse
covered w a dark chocolate dome
& hot pour over caramello sauce *gff* 16
match: stout / 'festival block' pinot noir
- unbaked cheesecake
oreo base w three different citrus flavours 14
match: fruit beer / last shepherd chardonnay
- coconut panna cotta
w seasonal fruit *vegan/gff* 11
match: kraken lager / wild valley rose
- kohu road ice cream or sorbet selection
w waffle cone
choose one / two scoops *gffop/dfop* 6/9
ice cream: vanilla, cookies & cream, 4 berry ripple
sorbet: rich chocolate, mango
- eton mess twist
infused w mango & passionfruit, meringue,
cream & candyfloss *gff* 13
match: sour / wild valley rose
- smooth melted blood orange crème brûlée
w mixed nut biscotti *gffop* 13
match: estrella lager / prosecco

DESSERT WINES

- late harvest sauv blanc 15
- martell cordon bleu cognac 35
- 8 year tawny port 15
- st remy vsop brandy 12

a selection of tea and coffee is also available

*whilst every effort is made to accommodate allergens we
cannot guarantee a complete absence of allergens in our food.
please ask your server for advice.*

*gff - gluten free friendly; df-dairy free; V -vegetarian
gffop - gluten free friendly option; dfop - dairy free
option*