PLATTERS

prosciutto, olives, pickles, sundried tomato, black pudding, chorizo sausage, smoked salmon, assorted bread, dips *df/gfop* 48

grilled harissa halloumi, olives, pickles, sundried tomato, assorted nuts, feta, assorted bread, dips *v/gfop* 35

ENTRÉES

sourdough bread selection w spreads, dips *v* 10

grilled butterflied tiger prawns rested on a chowder bisque 16

crisped black pudding w smoked ham hock croquette, apple madeira 14

spinach and pumpkin arancini w tomato conserve, sprinkled parmesan *v* 12

steamed mussels w chilli and lemongrass broth, garlic sourdough choose half kg or a whole kg *gfop/dfop* 18/24

smoked ham hock sliders w chipotle mayo 16

MAINS

catch of the day, w seasonal accompaniment *gf* 32

roasted chicken breast w peas, tomatoes, charred onions, pak choi, glace sauce 30

crisped pork loin w kumara mash, fennel slaw, apple chutney and reduced cider syrup *gf* 32

pumpkin and mushroom risotto w aerated crème fraiche, shallots, parmesan *v/gf* 26

mustard coated lamb loin w pickled shallots, artichoke puree, grilled baby kumara, red wine jus 38

grilled chicken burger w bacon, spanish onion, avocado, chipotle mayo, brie, salad, handcut chips *dfop/gfop* 23

sticky roast pulled pork burger w cabbage & apple slaw, chipotle mayo, handcut chips *df/gfop* 23

STEAKS

savannah o.p. rib steak *df/gf* 60
- choice of 2 accompaniments and 2 sauces
- designed to share

savannah flank steak *df/gf* 34
- choice of 1 accompaniment and 1 sauce

accompaniments: hand cut chips, steamed vegetables, creamy truffle mash

sauces: compound butter, red wine jus, chimichurri (w coriander)

SALADS

grilled lamb w greens, carrot, blue cheese, cucumber, vine tomatoes, crispy onion, balsamic glaze *gf* 24

grilled chicken w greens, carrot, cucumber, vine tomatoes, crispy onion, goddess dressing *gf* 22

harissa spiced halloumi w greens, cucumber, orange, carrot, vine tomatoes, chimichurri *v/gf* 22

SIDES

hand cut chunky chips w aioli *v/gf/df* 8

grilled broccolini w crumbled feta, sliced almonds *v/gf* 9

steamed seasonal vegetable medley *v/gf/df* 8

green bean salad w salami, anchovy, parmesan, olives

DESSERTS

the kingsman
homemade cheesecake w matching sorbet 12

the sprat
coconut panna cotta w seasonal fruit *v/gf/df* 12

the duchess
belgian chocolate tart w whipped cream 12

the esquire
smooth melted crème brûlée w walnut biscotti 12

the farthing
waffle cone w kohu road ice cream
or sorbet selection
choose one / two / three scoops 6/9/12

the aristocrat
brandy affogato w kohu road vanilla
ice cream, espresso shot, brandy 14

steamheads select
miniature dark chocolate & bourbon cupcakes 12

the terrameter
kiwifruit & white chocolate mousse w fruits 12

the classic
seasonal fruit crumble w ice cream selection 12

DESSERT WINES

brancott'letter' late harvest sauv blanc 11

martell cordon bleu cognac 35

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.

STEAMHEADS
FOOD