



ENTRÉE

- Artisan Bread Platter** / A selection of warm breads with house made dips 10.5
- Chicken Wings** / Chermoula marinated wings, zesty lime aioli & toasted sesame seeds
14.5
- Spinach & Goats Cheese Filo** / Creamy goats cheese & wilted spinach encased in crispy filo
pastry, baked walnuts, beetroot, fig dressing 14.5
- Seafood Chowder** / Shrimp, mussels, salmon & squid served in a creamy coconut broth with
fresh coriander & grilled ciabatta 14.5
- Salt & Pepper Calamari** / Tamarind aioli, garden salad & balsamic glaze 16.5
- Pork Ribs** / Tender braised pork ribs coated in a master stock glaze with cashew salt, spring
onion & sesame seeds 17.5
- Soft Shell Sliders** / Crispy spiced soft-shell crab, charcoal brioche, baby spinach & smoked
garlic aioli 16
- Katafi Prawns** / Crispy Katafi wrapped prawns, spiced lychee salsa & a microgreen salad
16.5
- Fresh Oysters** / Freshly shucked oysters with wakame, cucumber mignonette 4 Each
- Char-Grilled Lamb Cutlets** / Fresh spring salad and chipotle sour cream 15.5
- Shared Entrée Platter** / Selection of Katafi prawns, salt & pepper calamari, pork ribs &
chicken wings served with bread & dips 28.5

Please note: not all ingredients are listed, if you have any allergies please inform our wait staff

MAINS

Scotch Fillet / 250gm of premium angus scotch fillet, confit duck fat potato, green beans, caramelized onion & blue cheese sauce 35.5

Eye Fillet / 180gm Hereford prime cut eye fillet, truffle infused potato mash, roast Portobello mushroom, tender stem broccolini & hollandaise sauce 36.5

Grilled Chicken Breast / Citrus & herb marinated chicken breast, roast pumpkin puree, wild sear aranchini, microgreen salad & mulled wine glaze 33.5

Crusted Venison / Juniper crusted venison loin, smoked kumara gratin, garlic buttered spinach, vincotto jus 38.5

Braised Pork Belly / Date & orange braised pork belly, spiced chorizo, golden kumara & cumin mash, wilted spinach, granny smith sauce 33.5

Salmon / Roasted miso glazed salmon, warm potato salad, blanched bok choy, wakame, sourdough crisps 35.5

Pasta Tagliatelle

- Chicken, mushroom, carrot, courgette, cashews held in a rich alfredo sauce topped with shaved parmesan 29.5
- Shrimp, mussels, salmon & squid served in a rich alfredo sauce topped with shaved parmesan and fresh coriander 31.5
- Wilted spinach, tender stem broccolini, carrot, courgette & toasted cashews served in house napolitana sauce topped with a microgreen salad 28.5

Iguana Wagyu Burger / 180gm premium wagyu beef Pattie cooked medium, melted cheddar, pickles, American mustard, cos, charcoal bun, chips & Aioli 32.5

Mashawi Skewers

All our skewers are served with warm garlic pita bread, fresh garden salad & chipotle sour cream

32.5

- *Peppered beef skewers with chimmi churri*
- *Rosemary & cumin marinated lamb with house made olive tapenade*
- *White wine & tarragon marinated chicken with béarnaise*

Spicy Chicken Salad / Marinated Portobello mushroom, kumara, feta, tomato, cucumber, red onion, avocado, mesclun, aioli & garlic pita 25.5

Roast Vegetable Salad / Roast kumara, pumpkin, beetroot, crumbled feta, mesclun, toasted pumpkin seeds, pomegranate & molasses 23.5



Big Bad Wolf / Napolitana sauce, mozzarella, pork, bacon, mushroom, caramelized onion, kumara crisps & BBQ sauce

Creamy Chicken / Cream & parmesan reduction, mozzarella, smoked chicken, bacon, mushroom, onion, tomato & smoked garlic aioli

Chicken Streaker / Napolitana sauce, smoked mozzarella, smoked chicken, streaky bacon, caramelized onion, fresh banana & BBQ sauce

Chicken, Cranberry & Brie / Cranberry sauce, mozzarella, smoked chicken, brie, pinenuts, raisins & baby spinach

Margarita / Napolitana sauce, mozzarella, sliced fresh tomato, buffalo mozzarella & basil pesto

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Greek Pizza / Napolitana sauce, mozzarella, baby spinach, sundried tomato, olives, feta & basil pesto

Istanbul / Napolitana sauce, mozzarella, Moroccan spiced lamb rump, roasted capsicum, olives & minted yogurt

Americana / Napolitana sauce, mozzarella, pepperoni, chorizo, red onion, mushroom, chipotle sour cream

Louisiana / Napolitana sauce, mozzarella, shrimp, mussels, salmon, squid, onion & thousand island dressing

Texan / Napolitana sauce, mozzarella, roast beef, champagne ham, roast kumara & potato, smoked garlic aioli & baby spinach

Medium 22.5 **Large** 28.5

All our pizzas are available on a gluten free base 4.2

All our pizzas are available as a 1/2 n 1/2 or a calzone on request



Red wine glaze 3.5

Caramelized onion & blue cheese 3.5

Béarnaise 3.5

Chimmi Churri 3.5

House smoked garlic aioli 1.5

Chipotle sour cream 3.5