



Food Menu

BREAKFAST MENU

BREAKFAST AVAILABLE FROM 7AM TO 11:15AM

AMERICAN PANCAKES | 20

seasonal fruit compote, whipped cream, maple syrup (V)

BRIOCHE BREAKFAST ROLL | 18

smoked bacon, sausage, fried egg

CHORIZO BAKED EGGS | 24

capsicum, red onion, spinach, potato, fried egg, served with sourdough bread (LGO)

FRIED CHICKEN & WAFFLES | 26

spicy honey butter, smoked bacon

EGGS BENEDICT

BACON | 24

SMOKED SALMON | 30

poached eggs, hollandaise, english muffin, spinach

EGGS ON TOAST | 16

eggs anyway, served with sourdough bread (LDO, LGO, V)

FULL ENGLISH | 34 **

sausage, smoked bacon, black pudding, ob beans, hash brown, eggs, grilled tomato, rosemary mushroom, served with sourdough bread (LGO)

SMASHED AVOCADO | 30

grilled tomato, rosemary, mushrooms, poached eggs, feta, on sourdough bread (LGO, V, VGO)

SMOKED SALMON ROSTI | 33

crushed English peas, zucchini, poached egg (LG, V)

CARAMELISED GRANOLA | 23

raisins, Greek yoghurt, strawberries, blueberry compote, bananas (LG, V, VGO)

** available until 3pm Saturday & Sunday

UPGRADES

Bacon +8 | Baked Beans +5 | Hash Brown +5 | Mushrooms +8 | Sausage +7 | Sourdough +7 | Tomato +8

SMALL PLATES

BREAD & DIPS | 22

beetroot & cannellini bean, sweet potato hummus, rosemary focaccia (V)

GLAZED PIGS IN BLANKETS | 16

Dijon mayonnaise (LG)

CHILLI CON CARNE NACHOS | 26

chilli con carne, capsicum, coriander, corn, sour cream, guacamole (LDO)

HOUSE ROASTED NUTS | 9

maple syrup, smoked paprika (LD, LG, V, VG)

FISH CRUDO | 25

pickled fennel, buttermilk, apple, fresh herbs (LG)

CHEF'S PICK

KERALA FRIED CHICKEN | 19

spiced carrot puree, fried curry leaves, pickled onion

MARINATED OLIVES | 11

(LD, LG, V, VG)

ONION RINGS | 14

coriander sauce (LD, V, VG)

SALT & PEPPER CALAMARI | 18

lemon, garlic aioli, dill (LD, LGO)

MUSHROOM SOUP | 20

portobello mushroom, button mushroom, onion, celery, garlic (LD, LG, V, VG)

FRIES | 14

mayonnaise (LD, LG, V, VGO)

LARGE PLATES

SALMON GRILLED | 39

broccolini, potatoes, vine tomatoes, watercress, romesco (LG)

MARKET BEER BATTERED FISH | 30

lemon, tartare, fries and salad (LD)

NEW ZEALAND LAMB RUMP | 34

mashed potato, broccoli, mint jus (LG)

OB FISH PIE | 33

chef's fish selection, smoked white sauce, peas, soft herbs, mashed potato, served with salad

SRI LANKAN VEGETABLE CURRY | 29

seasonal vegetable, coconut cream, curry leaves, served with basmati rice (LD, LG, V, VG)

STEAK FRITES | 34

250g striploin, seasoned fries, side salad, cafe de paris butter (LG)
Add pepper sauce \$6

STOUT BEEF CHEEK PIE | 30

mashed potato, onion gravy, broccoli, chives

FATTOUSH | 25

romaine lettuce, tomatoes, cucumber, parsley, mint, capsicum, crispy pita, sumac dressing (LD, LGO, V, VG)

LAMB RAGU | 28

lamb ragu, pappardelle, olives (LDO)

ROAST CHICKEN CAESAR | 27

rosemary croutons, bacon, parmesan cheese, cos lettuce, half boiled egg (VO)

ROASTED ROOT SALAD | 29

pumpkin, beetroot, carrots, sweet potato hummus, pearl cous cous, spinach, toasted almonds, charred broccolini (LD, LGO, V, VGO)

SANDWICHES & BURGERS

PRESSED CHEESE TOASTIE | 22

coriander sauce, creamy tomato soup on sourdough bread (VO)

BEEF BURGER | 29

beef patty, bacon, lettuce, tomato, cheese, pickles, mustard, ketchup, fries

PERI PERI CHICKEN BURGER | 29

grilled chicken, tomato, salsa, peri peri sauce, cos, crispy garlic & shallot, paprika mayo, brioche bun, fries

STEAK SANDWICH | 30

striploin, rocket, onion relish, tomato, garlic mayo, cheddar cheese sauce, ciabatta, served with fries

KING PRAWN ROLL | 24

french baguette, bloody marie kewpie, chives, lemon, served with fries



SIDES 1 for 10 | 2 for 15 | 3 for 18

CHARRED SEASONAL GREENS almonds, green oil (LD, LG, V, VG)

CREAMY MASH (LG, V)

SIDE SALAD (LD, LG, V, VG)

DESSERTS

APPLE CRUMBLE | 15

caramelised pecans, berry sorbet (V)

BREAD & BUTTER PUDDING | 19

caramel sauce, salted caramel ice cream (V)

SELECTION OF SORBETS & ICE CREAMS | 12

please ask our friendly staff for today's selection (LD, LG)



ORDER & PAY ON YOUR PHONE

We'll bring it to you.

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.9% + GST. EFTPOS (must insert card & select cheque or savings), Me&u, and NZVC App transactions are surcharge free. 15% public holiday surcharge applies.

COCKTAILS

Paloma 23
100% Blue Agave Tequila Reposado, Lime, Grapefruit, Soda

Margarita 21
100% Blue Agave Tequila Reposado, Triple Sec, Lime

Tommys Margarita 21
100% Blue Agave Tequila Reposado, Lime, Agave

Chilli & Mango Margarita 19
Tequila, Triple Sec, Chilli, Lime, Mango

New York Sour 18
Markers Mark, Lemon, Sugar, Red Wine

Pina Colada 20
White rum, Lime, Coconut, Pineapple

Rosebud 21
Vanilla Vodka, Passionfruit, Pineapple, Cranberry, Lemon

Espresso Martini 20
Vodka, Coffee Liqueur, Cold Drip Coffee

Pornstar Martini 21
Vanilla Vodka, Passionfruit Liqueur, Lemon, Passionfruit with a side of House Sparkling

Amaretto Sour 21
Disaronno Amaretto, Old Forester, Lemon, Foamer

Negroni 22
London Dry Gin, Campari, Vermouth

Cosmopolitan 21
Vodka, Triple Sec, Lime, Cranberry

Mojito 21
White rum, Lime, Mint, Soda

Long Island Iced Tea 23.5
Vodka, Rum, Tequila, Gin, Triple Sec, Lemon, Cola

French Martini 21
Vodka, Chambord Liqueur, Pineapple, Lime

Aperol Spritz 18.5
Aperol, House Sparkling, Soda, Orange

Limoncello Spritz 18.5
Limoncello, House Sparkling, Lemon, Soda

Hugo Spritz 18.5
Elderflower, House Sparkling, Lemon, Mint, Soda

MOCKTAILS

Creamy Dream 13
Mango, Pineapple, Coconut

Sweet 16 13
Strawberry, Lime, Mint, Pineapple, Lemonade

Purple Pace 12.5
Cranberry, Butterfly Pea Syrup, Hibiscus Syrup, Lemon



SPARKLING & CHAMPAGNE

	SM	LG	BTL
Mount Paradiso Prosecco, Murray Darling, Australia	15	-	72
Cloudy Bay Pelorus NV Marlborough, NZ	18	-	86
Moet & Chandon Imperial Brut NV Epernay, France		-	150
Veuve Clicquot Brut Yellow Label Reims, France		-	180

WHITE WINE

	SM	LG	BTL
Rebel Sauvignon Blanc, Marlborough, NZ	13.5	21	62
Mill Flat Sauvignon Blanc, Marlborough, NZ	15	24	72
Dog Point Sauvignon Blanc, Marlborough, NZ			95
Pennello Pinot Grigio, Delle Venezie, Italy	15	24	72
Mt Difficulty Roaring Meg Riesling, Central Otago, NZ	15	24	72
Rippon Mature Vines Riesling, Central Otago, NZ			130
Lost Woods Chardonnay, Limestone Coast, Australia	15.5	25	75
Wairau River Chardonnay, Marlborough, NZ	16.5	28	79
Kumeu River Village Chardonnay, Kumeu Hawkes Bay, NZ			86
Dom. Thierry Mothe Chablis, Burgundy, France			130

ROSE

	SM	LG	BTL
Rebel Rose, Hawkes Bay, NZ	13.5	21	62
Sud Rose, Aude Valley, France	16	26	77
Summerhouse Pinot Rose, Marlborough, NZ			72

RED WINE

	SM	LG	BTL
Rebel Merlot, Central Otago, NZ	13.5	21	62
Rose & Rose Pinot Noir, Marlborough, NZ	16	26	77
Nga Waka 'Three Paddles' Pinot Noir, Martinborough, NZ			86
Two Paddocks Pinot Noir, Central Otago, NZ			130
Elephante 'El Valiente' Tempranillo, Castilla-la-Mancha, Spain	15	24	72
El Payador Malbec, Mendoza, Argentina	16.5	26.5	79
Antinori Santa Christina Sangiovese Merlot, Tuscany, Italy	18	29	86
South Rock Shiraz, Barossa Valley, Australia	15.5	25	74
Trinity Hill Syrah, Hawkes Bay, NZ			95

NON-ALCOHOLIC

	SM	LG
Homegrown Juice		- 7.8
Orange, Apple, Pineapple, Tomato, Cranberry, Feijoa or Grapefruit		
Coca-Cola Soft Drinks		
Coke, Coke Zero Sugar, Tonic, Soda, Lemonade, Ginger Ale, Lift,	6	6.6
Lemon, Lime & Bitters	6	6.6-
Red Bull	8.2	-
Bundaberg Ginger Beer	6.6	-
Voyage Sparkling Water (500ml)	6.9	-
Voyage Still Water (500ml)	6.9	

BEER & CIDER

On Tap

Panhead Road Hog NZ IPA
Emerson's Day Tripper Hazy IPA
Panhead Port Road Pilsner
Panhead Supercharger APA
Panhead Sandman Hazy Pale Ale
Emerson's Pilsner
Emerson's Hazed & Confused
Mac's 3 Wolves Pint
Mac's Gold
Speight's Gold
Speight's Mid Ale
Speight's Old Dark
Speight's Summit Ultra
Steinlager
Stella Artois
Kilkenny Draught Pint
Guinness
Mac's Cloudy Apple
Mac's Ginger Beer
Kirin Hyoketsu Lemon



Bottles & Cans

Corona 12.4
Mac's Black 4.8% 13.5
Steinlager Pure 5% 10.5
Steinlager Light 2.5% 11.0
Emerson's Little Bird IPA 0% 13.8
Steinlager Zero 0% 10.2
Corona Cero 0% 10.2
Guinness 0% 13.8
Kirin Hyoketsu 13.5
Peach, Raspberry

COFFEE & TEA

Espresso / short Black 4.6
Long Black 5.1
Latte / Cappucino / Mocha 5.1
Pot of Tea 6.6
Hot Lemon, Honey 4.9

Chai Latte 5.1
Hot Chocolate 5.3
Iced Coffee (with cream) 7.2
Iced Mocha / Choc (with cream) 7.2
ALT MILKS 1.6
Coconut, oat, almond or soy