



BAR FOOD	
<p>FRICKLES\$9 <i>Fried McClure's pickles with Huffman's hot sauce</i></p>	
<p>HAND CUT FRIES <i>with truffle aioli</i> \$11</p>	
<p>MEAT BALLS (NAG*).....\$18 <i>Aged Beef meat balls with Harrisa and herbs</i></p>	
<p>LAMB SHORT RIBS (NAG*).....\$15 <i>Palliser Bay Station lamb short ribs 200g, spicy sticky sauce</i></p>	
<p>FISH & CHIPS (NAG*).....\$26 <i>Battered or pan fried fresh market fish fillet, fries, lemon and tartare</i></p>	
<p>THE CHEESE BURGER (NAG*)..... \$28 <i>21 day dry aged half pound beef burger, McClure's pickles, bacon, cheese, American mustard, ketchup, aioli, Arobake milk bun, with fries</i></p>	
<p>MAKE IT A DOUBLE \$37 (NAG*) <i>Twice the beef, bacon and cheese</i></p>	
<p>NAG - no added gluten * if possible DF - dairy free V - vegetarian</p>	
<p><i>Please ask you friend wait staff for more information on our dinner menu</i></p>	





BAR SHARE SNACKS	
PORTLANDER CHARCUTERIE	\$28 (NG*)
<i>Perfect to share, election of cured meats, pickles and fresh bread</i>	
CHEESE SELECTION	3 FOR \$28
<i>Grinning Gecko Brie</i>	
<i>Soft cheese Whangarei, North Island</i>	
<i>Kapiti Cheese 'Kahurangi Blue'</i>	
<i>Creamy blue vein cheese Kapiti Coast, North Island</i>	
<i>Barry's Bay 'Canterbury Red'</i>	
<i>Gloucester style red cheddar Akaroa, South Island</i>	
<i>*all cheeses made from cows milk</i>	
<i>NG - no added gluten * if possible DF - dairy free V - vegetarian</i>	