



LUNCH MENU

TO BEGIN

- Ciabatta loaf**, smoked garlic butter - \$13
- Palliser Bay Station lamb ribs**, slow cooked and glazed in spicy sticky sauce - \$13
- Soup of the day**, with warmed bread - \$14

MAIN FARE

- Roasted beetroot salad**, vinaigrette, orange and dill cream cheese, hazelnuts, mesclun - \$15
- Portlander cheese steak**, sliced sirloin, portlanders gravy, cheese sauce, pickle, sauerkraut slaw, Philly style hoagie roll - \$15
- Fried battered fish**, fries, lemon, sauce gribiche - \$26
- Fettuccini**, sauce pomodoro, sunflower seeds, olives, chilli, mushroom and walnut mince - \$28
- Wakanui grain finished ribeye**, 300g, truffle mashed potato, smoked garlic puree, jus - \$40
- 'The Cheeseburger'**, 200g 21-day dry aged beef burger, pickles, Scotty's smoked bacon, cheese, mustard, ketchup, aioli, Arobake milk bun, fries - \$27

'The Übermensch', Our Visa Wellington on a Plate Burger - Braised beef cheek with 21-day dry-aged beef smash patty, Scotty's Meats crumbed smoked bacon, house-made sauerkraut, pickle and red onion slaw, Garage Project Pickle Beer cheese, dill cream and Huffman's hot sauce mayonnaise in a sesame seed milk bun, with fries and hot sauce mayonnaise - \$25

+ Garage Project Pickle Beer - \$31



SIDES

- Mixed lettuce salad**, parmesan, vinaigrette, crispy onions - \$9
- Shoestring fries**, ketchup - \$10
- Sauerkraut pickle and red onion slaw**, dill cream - \$8

DESSERT

- New York style brownie**, with warm chocolate sauce, vanilla bean ice cream - \$12
- Zelati's gelato 'du jour' on a cone**, single scoop - \$7 | double scoop - \$12
- Selection of NZ cheeses**, served with candied walnuts, macerated fig paste, fresh pear, oat and lavosh crackers - \$28

