



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
add smoked chicken - \$19

Smoked chicken toasted sandwich, brie, cranberry, white loaf - \$16

Portlander cheese steak, sliced sirloin, portlanders gravy, cheese sauce, pickle, sauerkraut slaw, Philly style hoagie roll - \$15

Crispy cajun buttermilk chicken salad, mixed lettuce, salad cream, toasted sunflower seeds, crispy onions - \$19

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 Cheeseburger' 'A La Mode', 200g 21-day dry aged beef burger, caramelised onion jam, Swiss and Kapiti Kahurangi blue cheese, truffle aioli, Arobake milk bun, hand cut fries - \$30

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

