

To Begin

Bread & Dips, a selection of breads with dips & olive oil **\$14.00** ◆

Ciabatta Garlic Bread toasted with parsley & butter **\$9.00** ◆

Entrée

Soup of the Day, bread roll & sea salted butter **\$14.00** ◆

Crumbed Calamari, mixed green leaves & tartare sauce **\$18.00**

Wild Mushroom Tart, blue cheese mousse with rocket & pine nut salad **\$18.00** ◆

Chorizo Ravioli, ratatouille & shaved parmesan **\$18.00**

Mains

Grilled Beef Sirloin (250g), potato gratin, broccoli, crispy onion rings & shallot jus **\$32.00**

Chef's Curry, basmati rice, poppadum, mango chutney & buttered naan **\$25.00** ●**

Classic Meatloaf, creamy mash, roasted root veges & jus **\$25.00** ●

Pan Fried Market Fish, steamed greens, Provençal sauce & crispy parsnip **\$29.00** ●

Pan Seared Chicken Breast, creamy leeks & spinach, potato fondant **\$29.00** ●

Pappardelle, ricotta, peas, broad beans & lemon **\$26.00** ◆

Twice Cooked Pork Belly, kumara mash, winter greens & quince jus **\$29.00** ●

Sides

Curly Fries & tomato sauce **\$7.00** ◆

Champ Mash, mashed potatoes, chopped scallions, butter & milk **\$7.00** ◆ ●

Garden Salad & citrus dressing **\$7.00** ◆ ●

Seasonal Vegetables **\$7.00** ◆ ●

◆ - Vegetarian

● - Gluten Free

●** - Gluten Free Available On Request

City DINING & BAR