

City DINING & BAR

TO BEGIN

Bread & Dips with olive oil **\$14.00** ◆

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

STARTERS

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

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

Halloumi wrapped in crispy pancetta with chopped chives **\$17.00** ●

Root Vegetable Hash, crumbed goats cheese & jalapeño crème fraîche
Entrée **\$17.00** / Main **\$25.00** ◆●

MAINS

Lamb Back Strap, smoked yogurt, broad beans, saffron burnt leek and kumara gnocchi **\$34.00** ●

Grilled Beef Sirloin (250g), parsnip puree, baby veg, wild mushroom jus **\$34.00** ●

Twice Cooked Pork Belly, fennel & apple salad, hazelnuts & new potatoes **\$29.00** ●

Panfried Marked Fish, cherry tomato, bocconcini, basil & balsamic **\$29.00** ●

Searred Chicken Breast, red quinoa pumpkin salad & pesto **\$29.00** ●

Kumara Gnocchi, wild mushroom, coconut, mint & ricotta **\$27.00** ◆

SIDES

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

Twice Cooked Potatoes, rosemary salt & crème fraîche **\$7.00** ●

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

Seasonal Vegetables **\$7.00** ●

◆ - Vegetarian

● - Gluten Free

●** - Dairy Free