

BOTTOMLESS LONG LUNCH

Three course sharing menu
+ 2hr bottomless wines
\$85pp

Add cocktail on arrival for
\$15pp

** minimum 2 people - bookings
advised*

WHAT'S ON & SPECIALS

Weekdays = 4-6pm Happy Hours

Monday = Henry's Supper Club

Tuesday = Jazz in the Underground + Burgs & Beers

Wednesday = Trivia + \$20 Schnitzels (*trivia at 7pm*)

Thursday = Underground Jazz/Blues Jam

Friday = Jocker Poker + Meat Raffles

Sunday = Pie & pint

SUNDAY PIE & PINT \$25



House made chunky pepper
steak pie with chips & a pint of
Good Folk beer

** Available Sundays until sold out*

◆ STARTERS ◆

Garlic Loaf (<i>add cheese & bacon \$3</i>)	11
Warm Marinated Olives (gf) w/ rosemary lavash	12
Scotch Egg w/ tomato chutney, mustard aioli & pickled onion	13
Fried Squid (gf) marinated loligo squid w/ fresh horiatiki salad & tzatziki	21
Pan Fried King Prawns w/ nduja & garlic sautéed heirloom tomatoes	24
Arancini (gf) sun dried tomato, basil mozzarella & truffle aioli	18
Chicken Wings (gf) w/ honey mustard, buffalo or whisky BBQ sauce	17
Antipasto Plate w/ chef's selection of meats, cheese, nuts & lavash	42

◆ MAINS ◆

Roasted Tomato Spaghetti (vgo) w/ chickpeas, baby spinach & fetta	27
<i>(add chicken or haloumi \$5, prawns \$8)</i>	
Prosciutto Wrapped Scotch Fillet (gf) w/ truffled mash, greens & beef jus	42
Pork Belly w/ pickled peach, farro, feta & rocket salad roasted carrot puree	36
Roasted Chicken (gf) w/ chorizo roasted potatoes, caponata	33
Oven Roasted Salmon (gf) w/ purple kumara salad nicoise	36
Lamb Salad slow cooked lamb, farro, onion, green apple, rocket & parmesan ...	23
Heirloom Tomato & Herb Salad (gf) (v) w/ mixed heirloom tomatoes, mixed herbs, fried chickpeas & capers, burrata (<i>add chicken or haloumi \$5, prawns \$8</i>)	23

◆ PUB CLASSICS ◆

Chicken Schnitzel (gfo) w/ chips, salad & your choice of sauce	26
<i>(change to eggplant schnitzel - free, mash & veg \$2, make it a parmy \$5)</i>	
Fish & Chips beer battered flathead w/ chips, salad, tartare & lemon	27
Chunky Pepper Steak Pie w/ creamy truffle mash & mushy green peas	23
250gm Rump Steak (gf) w/ fries, salad & your choice of sauce	33
Bangers & Mash (gf) pork cumberland sausages w/ mushy peas	29
Beef Burger w/ bacon, salad, cheese, tomato chutney, truffle aioli & fries	24
<i>(change to Beyond Meat vegan patty \$3) (gfo)</i>	
Schnitzel Burger (gfo) w/ cheese, onion, lettuce, tomato, beetroot, sauce	23
<i>(change to plant-based chicken \$3)</i>	

SIDES

Fat Chips 10 w/ aioli
Sweet Potato Fries 13 House sweet chilli sauce & sour cream
Peach Farro & Fetta Salad 9 Lightly pickled peaches, farro, baby rocket & fetta
Chorizo Potatoes 8 Chorizo and garlic roasted potatoes
Roasted Broccoli 11 Balsamic glaze, flaked almonds
Purple Congo Nicoise 9 kumara potatoes, olives, green beans, capers, boiled egg

Side Salad 7

Tossed in house dressing

DESSERT

Peach Eton Mess 16 Maple roasted peaches, passionfruit, meringue & pistachios
Chocolate Tart 16 Baked chocolate and hazelnut tart w/ raspberry sorbet & salted caramel

◆ LUNCH SPECIALS ◆

11.30am - 3pm daily

\$19

Steak Sandwich
Classic Cheeseburger
Lamb Salad Wrap
Horiatiki Salad (add chicken or haloumi \$5)

Add a house beer, wine or
soft drink for \$2

Sauces - gravy, pepper, mushroom, dienne (all gf), creamy garlic prawn \$9

