



### Snacks Starters & Sharing Available from 3pm Tues-Sat

- Warmed marinated kalamata olives 6 gf
- Peppermill garlic loaf 4
- Antipasto w/ ham off the bone, pepperoni, chicken liver pate, brie, feta, aged cheddar, blue cheese, pickled onion, gherkin, olives, homemade bread & relish 31
- Agria thick cut chips w/ tomato sauce & aioli 9.5 gf
- Potato skins w/ cheddar, streaky bacon, sweet chilli jam & aioli 13 gf

### Opening hours

- Monday 7:30 till 4
- Tuesday 7:30 all day till late
- Wednesday 7:30 all day till late
- Thursday 7:30 all day till late
- Friday 7:30 all day till late
- Saturday 9 all day till late
- Sunday 9 till 4

### Lighter Meals Available from 3pm Tues-Sat

- Soup of the day w/ toasted Peppermill bread & butter 12
- gf Prosciutto, red wine poached pear, rocket, toasted walnut & blue cheese salad 22
- Prawn linguine w/ garlic, parsley, chilli, parmesan & white wine cream sauce 22
- Chicken schnitzel burger w/ coleslaw, caramelized onion & brie in a brioche bun & thick cut chips 23
- gf Beef burgundy w/ baby onions, button mushroom, streaky bacon, agria mash & gremolata 24

### Entree Available from 5pm Tues-Sat

- Waitoa free range chicken liver pate w beetroot chutney & melba toasts 16
- Salt and pepper squid w/ wasabi mayonnaise & lime soy sauce 16
- gf Tequila cured salmon w/ potato pancake, lemon chive crème fraiche & crispy capers 17
- Prawn, pork, coriander & ginger dumplings w/ ginger & soy sauce 15
- Honey & soy glazed pork belly Bao bun w/ Asian slaw 14

### Dinner Available from 5pm Tues-Sat

- Waitoa chicken breast wrapped in streaky bacon w/ pan fried potato gnocchi, truffle & mushroom sauce 34
- 250gms Angus sirloin w/ potato & kumara gratin, onion rings, jus, rocket & béarnaise 36 gf
- Pappardelle w/ smoked tomato sauce, baby vegetables & Persian feta 30
- Lamb rack w/ Jerusalem artichokes, beets, cauliflower puree, Persian feta & peanut dukkah 37 gf
- Twice cooked pork belly w/ smoked kumara puree, apple & apricot mustard fruits & jus 35 gf
- King salmon w/ fondant potato, braised fennel & beurre blanc 38 gf
- 200gms Beef eye fillet w/ creamed agria, café de paris butter, garlic prawns & jus 42 gf

### Sides

- Potato & kumara gratin 6 gf
- Roast Cauliflower & toasted almond 6 gf
- Button Mushroom, Caramelised onion & balsamic 6 gf
- Green leaf salad w/ balsamic & extra virgin olive oil 5 gf
- 6 gf
- Smoked kumara puree 5 gf
- Roast baby vege w/ café de paris butter 7 gf
- Crumbed onion rings w/ mustard aioli 6
- Creamed agria mash+

No surcharge on public holidays

