

Mains

Wakanui Beef Fillet \$48 (GF)

Succulent Wakanui beef fillet is cooked to perfection and served with spiced kumara, juicy cherry tomatoes, tender zucchini, and a bright gremolata. Topped with a delicious jus, this dish is divine.

Hawke's Bay Lamb Rump \$46 (GF)

Juicy lamb rump is served with fresh pea shoots, roasted root vegetables, and hearty red quinoa, all drizzled with a rich jus. This dish is the perfect combination of comfort and elegance.

Rangitikei Free Range Chicken Breast \$46 (GF)

Flavourful chicken breast is served with tender kale, a tangy kumara and citrus miso puree, and crunchy broccoli, all drizzled with a delicious jus.

South Island Market Fish \$44 (GF)

Fresh and sustainably caught market fish is served with crushed potatoes and herbs, wilted baby spinach, and a zesty lemon butter sauce.

Pukekohe Pumpkin Roast \$40 (Ve, GF) *option for V

Vegetarian pumpkin roast features tender Pukekohe pumpkin, sautéed mushrooms, and tangy parmesan, all topped with crunchy pumpkin seeds and a bright herb oil.

Sides

Garden Salad \$10 (Ve, V, GF)

Crisp greens and juicy tomatoes dressed in a sweet and tangy apple cider and Manuka honey dressing.

Thick Cut Fries \$10 (Ve, GF)

Golden fries seasoned with sea salt and served with a creamy garlic aioli that's perfect for dipping.

Steamed Mixed Vegetables \$10 (Ve, V, GF, nuts)

A colourful medley of fresh seasonal vegetables drizzled with the village press extra virgin olive oil and topped with crunchy toasted almonds.

Fried Piccolo Potatoes \$10 (Ve, GF)

Bite-sized baby potatoes fried to a crispy perfection and tossed with a zesty Cajun spice. Served with a dollop of creamy sour cream for dipping.