



THE WARM UP

FOCACCIA WITH ROASTED GARLIC BUTTER - \$17
Chargrilled focaccia bread, brushed with rosemary oil and served roasted garlic butter, olive oil, and house made dukkha. *N DF* V*

GREEK STYLE QUINOA SALAD - \$17
Tricoloured quinoa, cherry tomato, cucumber, red onion and feta, all tied together with a lemon vinaigrette. *GF DF* V*

HERB CRUSTED GREEN-LIPPED MUSSELS - \$19
New Zealand green-lipped mussels topped with a fresh herb and garlic crumb, grilled until golden.

SRIRACHA HONEY CHICKEN NIBBLES - \$20
Juicy chicken nibbles in a sweet sriracha honey glaze, topped with toasted seeds and served with cooling ranch dip. *GF DF**

BBQ PORK BELLY BITES - \$20
Tender cider-braised pork belly bites tossed in our signature smoky BBQ sauce, finished with fresh chilli, spring onion, and toasted sesame seeds and roasted garlic aioli. *GF DF*

CHARGRILLED OCTOPUS SALAD - \$22
Tender octopus marinated in lemon, garlic, and olive oil, char-grilled and served with cherry tomato and cucumber salad, finished with a citrus dressing. *GF DF*

ON THE SIDE

FRIED EGGS <i>GF DF</i>	\$10
GRILLED FOCCACCIA <i>DF</i>	\$10
FRIES WITH AIOLI <i>GF DF</i>	\$10
ROASTED GARLIC MASH <i>GF</i>	\$10
GARDEN SALAD <i>GF DF</i>	\$10
SEASONAL VEGETABLES <i>GF DF</i>	\$10

GF gluten free | VG vegan | V vegetarian | DF dairy free | N contains nuts.
GF*, DF*, VG* = gluten free, dairy free or vegan on request.

THE CHEF’S BLOCK

Premium cut steak grilled to your liking, with your choice of sides and sauce.

SCOTCH FILLET STEAK (250G) - \$49
EYE FILLET (200G) - \$52

CHOOSE TWO SIDES:
• Agria fries *(GF DF)* Roasted garlic mash *(GF)*
• Seasonal vegetables *(GF DF)* Garden salad *(GF DF)*

CHOOSE YOUR SAUCE:
• Red wine jus *GF DF*
• Mushroom sauce *GF*
• Roast garlic butter *GF*

SIGNATURE SHARING PLATTERS

ROAST PLATTER - \$75
The ultimate roast feast for two. Double portions of today's roast, served with roast vegetables, Yorkshire pudding, gravy, and a fresh garden salad. *GF**

BBQ MEAT PLATTER - \$90
A generous sharing platter featuring Cajun pork ribs, Honey Garlic pork ribs, grilled sausages, and sriracha honey chicken nibbles. Served with fresh citrus salad, fries and pickles. *GF DF**

BEEF RIB PLATTER - \$95
Our signature beer-braised beef rib served with creamy mash, crispy fries, kumara purée, roasted carrots, seasonal greens, two grilled pork sausages, and a fresh garden salad. Finished with our house smoky BBQ sauce.

RACK ’EM UP

Slow-cooked pork ribs, glazed and charred over the grill for a fall-off-the-bone finish, served with agria fries, garden salad and pickles.

CHOOSE YOUR FLAVOUR:
• Cajun - Bold & Smoky *GF DF** **\$37**
• Honey Garlic - Sweet & Sticky *GF DF** **\$37**



OUR SIGNATURE DISH

600G BEER-BRAISED BEEF RIB - \$60
Slow-cooked beer-braised beef rib, served with creamy mash, kumara purée, roasted carrots, and seasonal greens. Finished with hazelnut dukkah and our house smoky glaze. *N**

FROM THE FIRE

CREAMY CASHEW AND COCONUT CURRY - \$32
Charred seasonal vegetables in a spiced curry, finished with toasted cashews, served with fragrant jasmine rice. *GF DF N* VG*

THE GRILL’S BEEF BURGER - \$32
Grilled beef patties topped with melted cheese, smoky BBQ sauce, crispy bacon, caramelised onions, & lettuce, in a toasted brioche bun. Served with fries, and roast garlic aioli.

CRISPY CHICKEN BURGER - \$32
Marinated crispy chicken tenders with pickles, cheese, ranch dressing, red onion, crisp lettuce, and toasted brioche bun. Served with fries, and roast garlic aioli.

SIRLOIN STEAK SANDWICH - \$34
Chargrilled sirloin steak layered on toasted focaccia with feta, caramelised onions and roquette. Served with fries, and roast garlic aioli.

BANGERS & MASH - \$36
Juicy pork sausages served atop a bed of creamy mashed potatoes, finished with a rich, beer sauce and caramelised onions. *GF**

ROAST OF THE DAY - \$36
Ask about today's roast creation. Served with seasonal roast vegetables, Yorkshire pudding, rich gravy, and all the traditional trimmings. *GF**

SPANISH CHICKEN THIGHS - \$37
Chicken thighs grilled and slow-cooked in a rich tomato and white wine sauce with capers, garlic, olives, and smoked paprika. Finished with fresh herbs and served with grilled foccacia. *DF*

MEDITERRANEAN SALMON - \$40
Flame-grilled salmon fillet served atop a vibrant quinoa salad with cherry tomatoes, cucumber, red onion, kalamata olives, and crumbled feta, finished with fresh parsley and a zesty lemon-olive oil dressing. *GF DF**

SLOW-BRAISED LAMB BELLY - \$42
Slow-braised lamb belly marinated in red wine and aromatic spices. Served with parsnip purée, honey-roasted carrots, and garden peas. Finished with hazelnut dukkha and a rich red wine jus. *GF N**