

Monthly Specials

WLG Goodness Bowl - \$22

Wild black rice, marinated assorted mushroom, corn, cherry tomato, baby spinach, beetroot miso dressing, kumara crisps with paprika salt

add grilled chicken - \$7
add sliced prosciutto - \$7

Burger and Beer - \$30

Includes our indulgent classic cheeseburger and a crisp double vision 330ml can of your choice

Beverage special of the month

Church Road Grand Reserve Syrah 2017
150ml- \$16.00
250ml- \$21.00

Double Vision Brewery 330ml can- \$11

SNACKS

Warm Olives | 10
marinated with orange & rosemary

Spiced Mixed Nuts | 6
served warm

Spicy Fried Chicken Bites | 19
McClure's pickles, blue cheese dip

Warm Arobake Ciabatta | 12
garlic & herb butter

Wild Mushroom Arancini | 19
pea shoots, truffle aioli

PIZZA

Margherita | 21
red sauce, Massimo's bocconcini, mozzarella,
fresh Otaki basil

Diavola | 25
red sauce, mozzarella, salami calabrese,
pickled peppers, chilli flakes

LARGER PLATES

Fish & Chips | 28
beer battered market fish, fries, tartare sauce, lemon

Cheeseburger | 28
prime beef patty, grilled bacon, double cheese,
secret sauce, lettuce, tomato, fries

Fried Chicken Burger | 28
crispy fried chicken thigh, Korean pickles,
Asian Slaw, Gochujang chilli sauce, Aioli, fries
*(Vegetarian alternative would be \$26,
Gluten free bun additional \$3)*

Char-Grilled 200g Sirloin | 36
butter fried eggs, beer-battered onion rings,
beer & onion gravy

Confit Chicken Leg | 32
grilled baby carrots, watercress, chimichurri, couscous

Stacked BLT | 25
Manuka smoked streaky bacon, thick cut heirloom
tomatoes, lettuce, mayonnaise, lightly toasted
wholemeal bread, Proper Crisps

SALADS

(Upgrade: grilled chicken \$7, sliced prosciutto \$7)

Caesar Salad | 23
cos lettuce, crispy bacon, croutons, parmesan,
anchovies, Caesar dressing, soft-boiled egg

Pan fried Whitestone Halloumi & orange | 28
salad greens, quinoa, pomegranate seeds, toasted
almonds, Italian parsley, citrus dressing

PLATTERS

(serves approx 2 people)

Salumi Board | 42
selection of Mediterranean cold cuts,
pickled peppers, house-made preserve,
flatbread

Antipasto Platter | 45
chefs' selection of cold cuts and cheeses,
pickled peppers, candied nuts,
Otago comb honey,
house-made preserve, flatbread

Cheese Board | 38
chefs' selection of 3 cheeses, Otago comb
honey, candied nuts, house-made preserve,
flatbread

SIDES

fries, herb salt, aioli | 12
grilled Mediterranean vegetables, chilli
oil, crispy spiced seeds | 16

simple green salad, Lot 8 olive oil
dressed leaves, diced shallot,
red wine vinegar | 16

DESSERT

Lemon Tart, torched meringue,
whipped cream & seasonal berries
| 16

Warm dark chocolate brownie,
chocolate sauce, whipped cream &
seasonal berries | 16

Vanilla Bean crème brûlée, shortbread
crumble, whipped cream & seasonal
berries | 16

Gelissimo's gelato & sorbet selection,
smashed meringue | 12