
OYSTERS

Fresh oysters w̄ shallot mignonette df / gf	5 ea
Deep fried in a beer batter w̄ chilli & lime mayo df	5 ea
Oven grilled w̄ chilli, lime & garlic oil df / gf	5 ea

SMALL PLATES

Warmed ciabatta w̄ salted truffle butter	13.5
Moroccan spiced lamb koftas on flatbread w̄ spiced tomato & red pepper chilli relish, tahini df / vgo	19.5
Roasted beetroot hummus, dukkah, crispy chickpeas, grilled flat bread vg	14
Grilled beef skewers (4), chimichurri df / gf	17
Crispy Filipino style pork belly strips (3), avocado mousse, papaya criolla df / gf	18
Deep fried crumbed mozzarella sticks, salsa rosa, basil (5)	15
Spiced crispy calamari, chilli & lime mayo df	16.5
Grilled tiger prawns (5), chilli ranch gf / dfo	20
Samoan Oka – raw fish salad w̄ tomato, cucumber, shallots, spring onion, vanilla bean, coconut cream and taro wafers df / gf	18
Spiced apricot glazed baked camembert w̄ crostini & rosemary oil	21
Chicken liver pate, caramelised onion jam, bread & butter pickles, crostini	18
Extra crostini	5
Oven baked bruschetta of semi dried tomatoes, burrata, basil pesto v	16
Palusami – Samoan coconut & taro leaf gratin, sweet potato crisp gf / vg / df	17

SALADS & PASTAS

Grilled chicken w̄ cos lettuce, Caesar dressing, crispy bacon, croutons, soft egg, parmesan	26.5
Roasted beetroot, onion & fig tart w̄ apple & rocket salad, cherry tomatoes, crumbled feta, balsamic dressing v / vgo / gf	26
House made kumara gnocchi w̄ watercress pesto, pecorino v	28
Beef cheek ragout, pappardelle w̄ pecorino & gremolata	26
Roasted cauliflower & truffle risotto, olive crumb & burrata gf / vgo / v	26
Smokey pomodoro rigatoni, cherry tomatoes, basil & shaved parmesan v / vgo	26.5

• **TUESDAY** •
TACO TUESDAY

\$9 EACH
OR
3 FOR \$22.50

• **WEDNESDAY** •
\$20 PASTA

T&C'S
APPLY

• **THURSDAY** •
\$3 OYSTERS

FRESH MARKET OYSTERS
JUST \$3 EACH
OR \$3.50 GRILLED/FRIED

• **SUNDAY** •
WINE & CHEESE

COMPLIMENTARY
BAKED CAMEMBERT W̄
BOTTLE PURCHASE
OF WINE

AVAILABLE WHILE STOCKS LAST • BEST TO BE IN EARLY!

MAINS

Spiced aubergine steak w̄ beetroot hummus, roasted red pepper sauce, mushroom caponata & roasted walnuts vg / df / gf	26.5
The Vic Cheeseburger – two wagyu beef patties, pickles, smoked cheddar & brioche bun w̄ chips & aioli served pink gfo	26
Beer battered fish, chunky chips, house tartare sauce & fennel slaw df	28.5
Braised Korean short rib, bok choy, braising liquor gf / df	32
Pan seared market fish on prawn paella, citrus butter gf / dfo	36
Braised pork belly, horopito, sweet potato puree, watercress, port jus gf / df	35
Crispy duck breast w̄ roasted herb potatoes, honey & garlic glazed carrots, orange shallot jus gf / df	35

GRILL SELECTION

WITH DIJON MASH & HERB OIL GLAZED BROCCOLI

200gm Lamb rump, served pink w̄ port jus, pickled mint gf	34.5
300gm Scotch fillet plus a topping of your choice gf	41
200gm Eye fillet plus a topping of your choice gf	45
½ Chicken, port jus gf	31.5

SAUCES & MUSTARDS

Chimichurri* | Garlic butter* | Port jus* | Dijon | Hot English

EXTRA TOPPINGS

5 ea

*Made inhouse and are gluten free

While we will attempt to meet individual requests for meal changes, please do not be offended if we are unable to meet all requests

SIDES

Onion rings, chilli & lime mayo v / df	10	Fennel Slaw vg / gf / df	10
Roasted herb potatoes vg / gf / df	12	Chunky chips w̄ aioli & ketchup v / gf	10
Harrisa carrots, feta, walnuts gf / v / vgo	12	Roasted beetroot, avocado, chilli coconut yoghurt vg / gf / df	12
Rocket & apple salad w̄ avocado vinaigrette & pecorino v / gf / vgo	12		
Salad greens, cherry tomatoes, cucumber, red onion, raspberry vinaigrette vg / gf / df	12		

DESSERTS

Petit fours – house made, please ask your server for today's selection	16
House made custard filled cinnamon doughnuts, berry coulis, vanilla bean ice cream	14
Soft, gooey skillet brownie w̄ Duck Island Salted Caramel Brownie vg / gf / df	16
Faasi – a sweet Samoan treat! Baked pumpkin bread pudding, burnt coconut caramel sauce, lime sorbet vg / df	15
Rhubarb crème brulee w̄ cranberry & pistachio biscotti gf	14