

# STARTERS

## Garlic Bread VEGE

12

Freshly baked ciabatta with garlic, sage and mozzarella butter

## Pork Steam Buns DF

16

Two steamed buns with roasted pork belly, hoisin sauce, pickled cucumber and coriander

## Shredded Duck Tacos DF

17

Two soft tacos with shredded duck, sesame seed, cucumber, green onion and Chinese BBQ sauce

## Hereford Beef Sliders

16

Three local beef patties served with sweet black pepper onions and blue cheese sauce

## Salt and Pepper Calamari DF / GF

16

Squid pieces fried until crisp and served with chilli, Hakarimata honey, peanuts, sesame seeds and bean sprouts

## Pork Siu Mai Dumplings DF

13

Four pork and sweetcorn dumplings, served with soy mirin, coriander and furikake

## Keystone Fried Chicken

15

Crispy southern style fried chicken pieces served with kimchi mayo

## Porcini Mushroom Arancini VEGE

16

Crumbed risotto balls with flavours of mushroom, soft cheese, parmesan and aioli

# SIDES

## Patatas Bravas

8

## Crisp Garden Salad

7

## Crinkle Cut Fries † °

9

## Creamy Potato Mash

7

## Buttered Green Vegetables

7

# MAINS

## **Crispy Pork Cheek** GF

**32**

Twice cooked pork cheek served with fragrant rice, crisp Asian vegetable salad and kogi sauce

## **Smoked Fish Cannelloni**

**31**

Traditional pasta filled with smoked fish, mussels, potato, leek and dill, served with caper relish, mozzarella and ricotta

## **Pistachio Crusted Lamb Shoulder Rack**

**34**

Slow cooked lamb shoulder served on herb potato, whipped feta, broccolini and finished with a rustic tapenade

## **Keystone Chicken Parmigiana**

**32**

Crumbed chicken breast topped with prosciutto, buffalo mozzarella and marinara, served with a garden salad and buttermilk ranch dressing

## **Cloudy Bay Clam Spaghetti** DF

**28**

Fresh Cloudy Bay diamond clams, steamed in white wine, with garlic and fennel cream, parsley and dill, served with grilled bread

## **Venison Burger**

**29**

Two venison patties, smoky bacon, cheese, red onion, spicy sauerkraut, sour cream and BBQ sauce served in a soft bun, with a side of hand cut fries

## **Aromatic Green Lentil Dahl** GF / VEGE

**27**

Lentil curry served with spring green vegetables, yoghurt labneh cheese and grilled flat bread

## **Braised Hereford Beef Brisket** GF

**32**

Slow braised beef brisket served with smoked parsnips, broccolini, potato and celeriac mash, horseradish mustard and a sweet sherry jus