

KEYSTONE

— THE CRAFT OF GREAT HOSPITALITY —

Smashed Avocado DF / VEGE

17

Smashed avocado on toasted five grain bread with a poached egg, beetroot, chia and pumpkin seed dukkah

add red cabbage cured salmon

6

add dry cured bacon

5

Pork Siu Mai Dumpling DF

15

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

Hot Pastrami Sandwich

16

Pastrami, melted gruyere cheese, sweet pickles, sauerkraut and mustard toasted in a sandwich of five grain bread and served with crinkle cut fries

Shredded Duck Tacos DF

17

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

Venison Burger

19

Venison pattie, smoky bacon, cheese, red onion, spicy sauerkraut, sour cream and BBQ sauce served in a soft bun, with a side of crinkle cut fries

Chef's Salad

Seasonal salad made to order. Ask your wait staff for today's description

Chicken Teriyaki GF

17

Teriyaki chicken breast pieces served with green vegetable salad, sesame and miso mayonnaise on a bed of steamed rice

Pork Steam Buns DF

16

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

Keystone Breakfast

21

Two poached eggs, dry cured bacon, breakfast sausage, grilled potato cake, heirloom tomatoes, creamy mushrooms and five grain bread garnished with fresh basil

Salt and Pepper Calamari DF / GF

17

Squid, fried until crisp and served with chilli, Hakarimata honey, peanuts, sesame and bean sprouts and rice noodles

Crispy Pork Cheek GF

18

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

Smoked Fish Cannelloni

17

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

Aromatic Green Lentil Dahl DF / VEGE

16

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

