

# NIGHT TIME HUNT

5.00pm - 9.00pm

## ENTREES



### HALLOUMI WITH FRIES | 12.00 V GFA

Halloumi fries w. cumin yoghurt, fresh coriander and fries

### GARLIC BREAD | 16.00 V

Toasted ciabatta loaf stuffed w. dukkha, fresh herbs & parmesan, topped w. mozzarella cheese served w. balsamic vinegar & olive oil

### BRUSCHETTA TRIO | 16.00 GFA

Caramelised pear & blue cheese  
Grilled peach & crispy prosciutto basil pesto  
Roasted cherry tomato & feta w. balsamic glaze

### CRISPY PORK WONTONS | 17.00

w. coriander & lime chilli sauce

### TEMPURA PRAWNS | 19.00

Lightly battered prawn cutlets w. wasabi mayo

### MOUNTAIN PLATTER | 28.00

Prawn twisters, spring rolls, samosas, pork wontons, onion rings & dipping sauce

## MAINS



### THAI SALAD | 20.00 GFA

Asian inspired vegetables, crispy noodles, toasted cashews & chicken w. chilli & lime dressing

### WARMED COUSCOUS SALAD | 25.00 V

w. roast pumpkin, wild mushrooms, parmesan, chickpeas, spinach, baby beets & feta w. balsamic

### FISH & CHIPS | 27.00

Fresh battered fish from the trawler, salad greens & steak cut fries

### WEDGES | 16.00

Seasoned wedges, bacon, mozzarella, sweet chilli

## MAINS



& sour cream

### BEEF NACHOS | 17.00 GF

Corn chips, house made chilli, sour cream, cheese, guacamole & tomato salsa

### CARIBBEAN CURRY | 25.00

Sweet chicken curry w. coconut rice

### CONFIT DUCK | 32.00 GF

Confit duck leg w. beetroot puree, kumara rosti, baby turnips, carrots & wilted spinach

### BARRY CRUMP RIBS | 29.00 GF

L&P glazed beef short ribs w. roasted duck fat potatoes, rustic slaw & cola BBQ sauce

### SCOTCH FILLET | 39.00

300g Scotch beef on a dukkha & parmesan gratin w. rosemary jus, mushroom pate, buttered beans & baby carrots

### MORROCAN LAMB RUMP | 29.00

on a wild mushroom couscous salad

### CRISPY PORK BELLY | 29.00 GF

Roasted pork belly on spring onion mash w. pumpkin puree, green beans & black doris sauce

### SALAD OF THE DAY | 16.00

Please ask your waiter

### DEERSTALKER BURGER | 18.00

Venison pattie, in house pulled venison, swiss cheese, roasted red peppers, cucumber, red onion & chipotle mayo served w. kumara fries

### CHICKEN BURGER | 18.00

Cashew crusted chicken thigh, streaky bacon, cos lettuce, tomato, mango, avocado, red onion & aioli w. steak cut fries

### BEEF BURGER | 18.00

Magill's hereford beef pattie, caramelised onion, tomato, lettuce, beetroot, swiss cheese, BBQ sauce, streaky bacon, pickles & aioli w. steak cut fries

## PIZZAS



22.00 EACH | GF ADD 1.00

**RUSA:** Terracotta sauce, cheese, chorizo bacon & pulled beef w. fresh rosemary (GFA)

**SIKA:** Napoli sauce, champagne ham, pineapple, capsicum & oregano (GFA)

**WHITETAIL:** Sofrito sauce, fresh chicken breast, portobello mushroom, streaky bacon & mozzarella w. spring onion & chipotle mayo

**FALLOW:** Napoli sauce, pulled pork, walnuts, candied fennel & apple (GFA)

**RED:** Napoli sauce, baby spinach, pulled venison, caramelised onion, walnut & mozzarella topped w. fresh thyme (GFA)

**FERN (V):** Napoli sauce, baby spinach, pinenuts, beetroot relish, parmesan & aioli (GFA)

**WAPITI:** Roast duck breast, artichoke hearts, prunes & caramelised onion topped w. fresh rocket (GFA)

**SAMBAR:** Periperi chicken, roast capsicum, red onion & pineapple w. aioli (GFA)

All sauces made in house

## SIDES

### STEAK CUT FRIES | 5.00

w. tomato sauce & aioli

### GRILLED MUSHROOMS | 4.00

### CAESAR SALAD | 7.00

### SAUSAGES | 4.00

### AIOLI | 1.00

### ROASTED TOMATOES | 4.00

### GARDEN SALAD | 5.00

### SLAW | 5.00

### FRIED EGGS | 4.00

### KUMARA FRIES | 6.00

## DESSERT



### AFFOGATO | 10.00 GF

Vanilla bean ice cream, Weka coffee, toasted almonds & ginger syrup  
Add a double shot of liqueur for 9.50

### BANANA SPLIT | 12.00

Lightly battered banana coated in cinnamon sugar w. salted caramel & almond ice cream, freshly whipped cream, caramel sauce & toasted hazelnuts (Available before 9pm)

### BIG KID'S SUNDAE | 17.00

Salted caramel & chocolate Kapiti ice cream w. butterscotch sauce, fudge bites & vanilla galliano or frangelico liqueur

### APPLE TACO | 12.00

Fried taco filled with stewed cinnamon apple, whipped cream & white chocolate sauce

### CARAMEL CHEESECAKE | 12.00 GF

Individual caramel cheesecake w. a chocolate brownie base

### DECONSTRUCTED CHOCOLATE BAR | 12.00

Biscuit base, vanilla bean mascapone marshmallow & chocolate mousse topped w. crispy hazlenuts & peanut butter sauce

