

THE PLANK

BBQ CHICKEN WINGS, PAN SEARED CALAMARI, CHICKEN LIVER PARFAIT, KOREAN DUMPLINGS, BANG BANG CAULI, PORK BITES, CURED MEATS, FALAFEL BITES, CHEESE, KUMARA WEDGES, HOUSE DIPS, MARINATED OLIVES, BREADS *GF* | DF* | VG**

80/100

TO START / SHARE

LOCAL ARTISAN BREADS	16
EXTRA VIRGIN OLIVE OIL, BALSAMIC <i>GF* DF V</i>	
FLATBREAD	24
CARAMELISED ONION HUMMUS, FETA, DUKKAH <i>GF* DF* N V*</i>	
TUNA TARTARE	27
AVOCADO, CUCUMBER, RADISH, SESAME SEEDS PONZU SAUCE, WASABI CHIPS <i>GF* DF</i>	
PAN SEARED CALAMARI	25
LEMON PEPPER, CHILLI CRISP, MAYO <i>GF* DF</i>	
CHICKEN LIVER PARFAIT	25
SAMBUCA CHERRIES, SOURDOUGH <i>GF*</i>	
BANG BANG CAULI BITES	26
STICKY CHILLI GLAZE, BANG BANG MAYO, PICKLED ONIONS, SESAME <i>DF V</i>	
CHICKEN WINGS	28
<ul style="list-style-type: none"> • BBQ WITH PICKLED RED ONION & SESAME SEEDS <i>GF DF*</i> • CAJUN RUB WITH SPRING ONIONS, RANCH DRESSING <i>GF DF*</i> 	
PORK BITES	26
BOURBON MAPLE GLAZED, APPLE CIDER PURÉE, CHILLI CRISP <i>GF DF</i>	
KOREAN DUMPLINGS	19
PAN FRIED VEGETABLE GYOZA, PONZU SAUCE <i>V VG</i>	

CLASSICS

CHICKEN PARMIGIANA	32
NAPOLI SAUCE, MOZZARELLA, HOUSE SALAD, FRIES	
BEEF & ALE PIE	30
HAND CUT FRIES, HOUSE SALAD, GRAVY	
BEER BATTERED FISH & CHIPS	35
HOUSE SALAD, TARTARE, TOMATO SAUCE <i>GF* DF</i>	
PRAWN RISOTTO	31
COCONUT CREAM, SAMBAL, CRISPY SHALLOT, SESAME <i>GF* DF V*</i>	
OPEN LAMB SANDWICH	30
CUCUMBER, PICKLED RED ONION, HARISSA LABNEH, HAND CUT FRIES <i>GF* DF* VG*</i>	
SMASHED WAGYU BURGER	30
DOUBLE SMASH PATTY, CHEESE, LETTUCE, PICKLES, NO.4 BURGER SAUCE, HAND CUT FRIES <i>GF* DF* VG*</i>	
BEEF WELLINGTON	47
DUCK FAT POTATOES, ROASTED TOMATOES, SEASONAL GREENS, SALSA VERDE, RED WINE JUS	

TACOS

CHIPOTLE CHICKEN	29
SOUR CREAM, PINEAPPLE SALSA, BACON CRUMB <i>GF* DF*</i>	
BEER BATTERED FISH	29
LEMON PEPPER, JALAPEÑO SALSA, BANG BANG MAYO, <i>GF* DF</i>	

MAINS

THAI FISH CAKES	29
COURGETTE SALAD, COCONUT CHILLI & LIME SAUCE <i>DF GF*</i>	
CHICKEN SALAD	31
CHIPOTLE CHICKEN, CHARRED PINEAPPLE, BACON, AVOCADO, CHERRY TOMATOES, RED ONION, LIME & PAPRIKA VINAIGRETTE <i>GF DF VG* V*</i> ADD CRISPY HALLOUMI +6	
BEEF FILLET SALAD	32
GOATS CHEESE, POMEGRANATE, CUCUMBER, PICKLED RED ONION, CROUTONS, BALSAMIC VINAIGRETTE <i>GF* DF*</i>	
SLOW ROASTED LAMB SHOULDER	38
COUSCOUS, COURGETTE, CAPSICUM, PICKLED RED ONION, MINT, ROMESCO, SEASONAL GREENS <i>GF* DF N*</i>	
FISH OF THE DAY	MARKET PRICE
SEASONALLY INSPIRED	
AKAROA KING SALMON	40
NEW POTATOES, ASPARAGUS, PICKLED FENNEL, CAPER & LEMON BUTTER <i>GF</i>	
CRISPY PORK BELLY	35
CARAMELISED ONION MASH, BOURBON MAPLE BABY CARROTS, APPLE CIDER PURÉE <i>GF DF*</i>	
CHORIZO & PRAWN LINGUINE	33
CHILI, GARLIC, PRESERVED LEMON, BABY SPINACH GRANA PADANO <i>DF*</i>	

PRIME BEEF CUTS

SIRLOIN 300G	FILLET 200G
48	49
WITH	
DUCK FAT POTATOES, SEASONAL GREENS, RED WINE JUS <i>GF</i>	
T-BONE 400G	
59	
WITH	
POTATO GRATIN, SEASONAL GREENS, RED WINE JUS <i>GF</i>	
ADDITIONAL SAUCES	
MUSHROOM SAUCE OR TRUFFLE BUTTER 5	

SIDES

FRIES	14/20
AIOLI, TOMATO SAUCE <i>DF VG</i>	
KUMARA WEDGES	22
SOUR CREAM, SWEET CHILLI <i>GF DF* VG</i>	
LOADED FRIES	20
GRAVY, MOZZARELLA, BANG BANG MAYO, JALAPEÑO SALSA <i>GF DF*</i> ADD CHIPOTLE CHICKEN +8	
DUCK FAT POTATOES	14
TRUFFLE BUTTER <i>GF DF*</i>	
HOUSE SALAD	14
CUCUMBER, PICKLED RED ONION, VINAIGRETTE <i>GF DF V</i>	