

All prices are subject to 10% Service Charge & prevailing Government Taxes

our attitude to food

We firmly believe that dining in a pub (even a gourmet pub) shouldn't be a formal affair. Sometimes you fancy a hearty meal and at other times simply a few nibbles in between beers.

As such, our menu loosely falls into sections for you to pick and choose from as the moment takes you.

You fancy a fruit crumble followed by some crispy whitebait?
We say . . . why not!

nibbles

Samui Beer Battered Onion Rings with Thai Chilli Sauce	\$9
Chips with Chilli Crab Dip	\$10
Crispy Whitebait with Lemongrass & Chilli Aioli	\$11
Fried Chicken Wings with Hoi Sin Sauce	\$12
Shredded Slow-Braised Duck with Crusty Bread	\$13
Pint of Chilled Tiger Prawns with Marie Rose Dip.	\$14
Spicy Minced Beef, Thai Basil and Bird's Eye Chilli served with Warmed Corn Chips and Sour Cream	\$14
Fish & Chips with Curry Tartare Sauce	\$14
Mini Hamburgers & Chips (3 pcs)	\$18
Crispy Crab Cakes with Babycess Salad and Mango Salsa	\$18
Mixed Seafood Deli Board	\$26
Beer Battered Fish, Chilled Prawns, Crayfish and Fried Whitebait served with Dipping Sauces	

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mains

Classic Caesar Salad (v)	\$14
...with Coriander Chicken	\$20
...with Grilled Tiger Prawns	\$22
Grilled Asian Pesto Chicken, Rosemary Roast Potatoes and Garden Vegetables served with a Tomato Coriander Sauce	\$20
(v) Sandwich of Grilled Brie Cheese, Avocado and Portobello Mushroom served with Chips	\$22
Wild Mushroom Risotto with Asparagus and Oven-dried Tomatoes	\$22
Crayfish Cooked in Beer, Chips and Lemongrass Aioli	\$24
Premium Scottish Breaded Scampi, Chips & Peas	\$26
Bangers & Mash served with Caramelised Onion Gravy	\$26
Rope-grown Blue Mussels cooked in Chilli served with Freshly Baked Rolls	\$28
Roasted Rack of Lamb with Rosemary Potatoes, Grilled Asparagus and Mint Yoghurt	\$29
Fisherman's Pie with Mashed Potato Topping	\$29
Steak with Thick Cut Chips, Yorkshire Pudding, Garden Vegetables and a choice of Wild Mushroom Sauce, Thyme Jus or Caramelized Shallot Pepper Sauce:	
Sirloin of Beef	\$32
Rib-eye of Beef	\$38

sides

Yorkshire Pudding with Gravy	\$5
Mashed Potato	\$5
Crusty Bread	\$5
Garden Vegetables	\$6
Fresh Mesclun Salad.	\$6
Celeriac and Apple Salad	\$6

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puddings

Fruit Crumble with Kapiti Vanilla Ice-Cream \$10

Cambridge Burnt Cream* \$10

White Chocolate & Cassis Cake with Chocolate Ice-Cream
and Mixed Berry Sauce \$12

Mango Trifle \$12

Selection of Kapiti Ice-Creams (please check with our server)

Single Scoop \$4

Double Scoop. \$6

Cheese Deli Board \$20

Brie, Mature Scottish Cheddar and Stilton served with
Quince Paste and Crackers

*did you know?

Crème brûlée which means 'burnt cream' in French, is a dessert with a rich custard base topped with a layer of sugar which is then burned using a salamander and becomes a hard caramel.

We first see the recipe for crème brûlée in Massialot's cookbook in 1691 in France, however, Trinity College in Cambridge, England also lays claim to the origin of the sweet custard. They contend to be the first producer of the dessert in the 1600's where they named it 'Cambridge Burnt Cream' or 'Trinity Cream' and have a special branding iron with the official college crest which is used to burn the sugar top.