



Breakfast (6:30am-11am M-F/8am-11am Saturday)

FULL FARE

BREAKFAST BURRITO – Your choice of sausage, bacon, or black beans with scrambled eggs, pico de gallo salsa, guacamole, jalapeños, hot sauce, sour cream and cheddar 16

OMELETTE (CREATE YOUR OWN, 3 EGGS WITH ARTISAN TOAST) 17.5

PICK ANY 3 OF THE FOLLOWING ITEMS

Cheddar	Bacon	Onion	Spinach
Feta	Sausage	Capsicum	Tomato
Parmesan	Salmon	Mushroom	Olives

EGGS BENEDICT – On English muffin OR Kumara hash (choose either bacon, salmon, OR mushrooms) 16.5

BIG BREAKFAST – 2 Eggs any style, sausage, bacon, mushroom, tomato, potato hash triangles, artisan toast 18.5

LIGHTER OPTIONS

BREAKFAST BUTTIE – 5 rashers of bacon on buttered toasted bun with choice of sauce 7.5 add a fried egg 1.5

TOASTED BAGEL – With veggie cream cheese (carrot, capsicum, red onion) 7.5 add salmon 3

MUESLI – A Multivitamin on steroids, w/quinoa, chia seeds, flaxseed, amaranth, fruit compote, yogurt and milk 12.5

WAFFLE – Banana, chocolate chip waffle with walnut, and Tahitian vanilla ice cream 14

EGGS ON TOAST – 2 Eggs cooked any way, artisan toast with butter 8.5

MAKE YOUR OWN BREAKFAST - ADD SIDES TO ANY MEAL

Toast	Tomato	Potato hash	3.5 ea
Spinach	Tater Tots	Sausage	4 ea
Bacon	Kumara hash	Mushrooms	4.5 ea
Salmon	Avocado	Two eggs cooked any way	5 ea

All Day Menu (11am-late)



SOUPS OF THE DAY – Ask your server for today's offerings 11 add side of toast and butter 2

SALADS (add cup of soup for 4) (Ask your server to make it a wrap)

SOUTHWESTERN – Cos lettuce, corn, black beans, salsa, onion, capsicum, guacamole, cheddar, hot sauce 16.5
Add grilled steak or chicken breast 3

NEW YORK WEDGE – Baby cos, smoked bacon, cherry tomato, walnut, blue cheese, balsamic vinegar 16

CLASSIC CAESAR – Poached egg, bacon, shredded parmesan, baby cos, house Caesar dressing 15.5 add chicken breast 3

SMOKED SALMON & AVOCADO – Greens, orange segment, cherry tomato, red onion, dill & chive vinaigrette 19.5

THAI BEEF – Cucumber, tomato, red onion, carrot, capsicum, sprouts, crunchy nut mix, Thai dressing 18.5

GOURMET MACARONI & CHEESE – CHOOSE ONE OF OUR CREAMY AND DREAMY FLAVOURS 14

- AGED CHEDDAR AND CHORIZO
- PARMIGIANO REGGIANO, PRAWN & POMODORO
- BLUE CHEESE, SMOKED BACON, APPLE & WALNUT
- BRIE & CHIVES
- AGED GOUDA & TRUFFLED MUSHROOM

SHARED PLATES

CAPRESE BRUSCHETTA – Buffalo mozzarella, artisan bread, garlic marinated cherry tomato, basil, red onion, olive oil 17.5

SPINACH ARTICHOKE CHEESE FONDUE – Oven baked tortilla chips with crème fraiche, pico de galla salsa 14.5

PIZZA ROLLS – (Please allow 15 minutes) Herbed marinara sauce, fresh gooey mozzarella 16

BEEF WELLINGTON BITES – (Please allow 15 minutes) Chateaubriand, pâté, duxelle mushroom & red wine jus 19.5

NACHOS – Chilli con carne, aged cheddar, crème fraiche, guacamole, salsa 17.5

SOUTHERN FRIED CHICKEN (Choose a style)

- ❖ EAST COAST STYLE – Whipped potato mash & thick house gravy 24.5
- ❖ WEST COAST STYLE – Belgian style waffle drizzled in maple syrup 18.5

BURGERS (served with skinny fries)

CLASSIC BURGER – 100% ground beef, aged cheddar, shredded lettuce, tomato, dill pickle, Russian dressing 18.5

BBQ PULLED PORK – 16 Hour slow roasted, in-house bbq sauce on torpedo baguette with aged cheddar and cider slaw 18.5

GRILLED CHICKEN – Farm raised chicken with shredded lettuce, tomato, wholegrain mustard and capsicum aioli 18.5

TEMPURA FISH – Champagne battered fish of the day, shredded lettuce, lemon caper aioli 18.5

EMPIRE BURGER – (Take the challenge! Ask your server) Triple decker classic featuring onion rings, bacon, fried egg 24.5

HOUSE SPECIALTIES

TEXAN BABY BACK PORK RIBS – Half rack, smoked, braised and glazed 26.5 Full rack – add 10
Add thick-cut wedges & red cabbage cider slaw 8

FAJITAS – Chicken or ribeye steak, grilled onion & capsicum, black beans, sour cream, salsa, cheddar, guacamole 24.5

FISH TACOS – Battered fish of the day, mango salsa, cider slaw, guacamole, roasted capsicum sauce (with fries) 17.5

BUFFALO CHICKEN WINGS – New York Spicy Buffalo or Mild BBQ Sauce and choice of ranch or blue cheese sauce 14.5

GRILLED CHEESE & TOMATO SOUP – Toasted three cheese blend, sweet basil bisque 14.5

BUDDHA BOWL – Brown rice, chargrilled vegetables, black beans, corn, kale, miso sauce 12
Add roasted chicken, grilled steak or avocado 3

Available after 5pm

BEEF RIBEYE – 200g Silver Fern Angus beef neat cut, kale, potato puree, blue cheese butter, port wine reduction 36

LOBSTER MACARONI & CHEESE – Macaroni, chargrilled lobster tail, hand carved prosciutto, lemon dill and chive
chèvre goat's cheese, truffled crème fraiche, wild Atlantic salmon roe, black caviar 50

RACK OF WAPITI* (Please allow 30 minutes)- Grilled medium-rare, Applewood smoked bacon & pear tarte tatin, balsamic
glazed beetroot, confit cherry tomato, plum & juniper jus 54

*Wapiti is a cross breed of New Zealand Elk & Red Deer Venison, their meat is known for tenderness and is very lean. One of the healthiest and tastiest red meats in existence, New Zealand & some parts of Northern Canada are the only places in the world where Wapiti can be found. A slice off the rack is approximately the size of a standard eye filet.

From the Bar



BEERS ON TAP

	6.5/Handle
	11/Pint
	36/Jug
Grand Rapids Golden Lager (4.0%)	
Portland Pilsner (5.0%)	
Austin Amber Ale (4.5%)	
Denver Dark Beer (4.5%)	
Chicago Apple Cider (5.0%)	

BOTTLED BEER 9.5

BLUE MOON (5.4%)
CORONA (4.5%)
BUDWEISER (4.9%)
STEINLAGER CLASSIC CANS (5.0%)
BECK'S (5.0%)
HEINEKEN LIGHT (2.5%)
ISAAC'S CIDER (5.0%)

MARTINIS 18

CLASSIC – Dirty, dry, gin, or vodka	ESPRESSO
GREEN APPLE	COSMOPOLITAN
WHITE CHOCOLATE	KEY LIME PIE

MARGARITAS (500ml jug) REGULAR, STRAWBERRY OR MANGO 18.5

WINE

ON TAP - SCOTT BASE (CENTRAL OTAGO)

	Glass/Carafe 500ml
SAUVIGNON BLANC	9.5/32
ROSE	9.5/32
PINOT NOIR	9.5/32

SPARKLING

	Glass/Bottle
PROSECCO – CANTI – ITALY – 2015	12/56
No. 1 Cuvee – MARLBOROUGH – NEW ZEALAND – 2014	78

WHITE

SAUVIGNON BLANC – CABLE BAY – NEW ZEALAND – 2016	13/55
SAUVIGNON BLANC – BABICH BLACK LABEL – NEW ZEALAND – 2016	48
PINOT GRIS – THE NED – NEW ZEALAND – 2016	12.5/50
PINOT GRIS – CABLE BAY – NEW ZEALAND – 2015	55
CHARDONNAY – CABLE BAY – NEW ZEALAND – 2014	15/70
CHARDONNAY – SEBASTIANI – CALIFORNIA – 2014	60

ROSE

ATA RANGI – MARTINBOROUGH – NEW ZEALAND – 2016	12.5/52
PINQUE – MAN 'O WAR – NEW ZEALAND – 2016	60

RED

PINOT NOIR – CABLE BAY – NEW ZEALAND – 2014	75
ZINFANDEL – SEBASTIANI – CALIFORNIA – 2013	14/60
MERLOT – BABICH BLACK LABEL – NEW ZEALAND – 2013	55
CAB SAV/MERLOT – MAN O WAR – NEW ZEALAND – 2014	15/70
SHIRAZ – WINE MEN OF GOTHAM – AUSTRALIA – 2015	48

FRESH JUICES FRESH SQUEEZED ORANGE JUICE OR FRESH APPLE JUICE 7.5

HOMEGROWN BOTTLED SMOOTHIES (400ml) IMMUNITY, SPIRULINA, OR BERRY ANTI-OX 6.5

THICKSHAKES SNICKERS (Chocolate + peanut butter + caramel) 7.5 – (Add a shot of Baileys or Kahlua for 6.5)

SODA FOUNTAIN SODA - Lemonade, Cola, Diet cola, Ginger ale, Ginger beer, Raspberry, Orange 5

SODA IN A CAN Dr. Pepper or A&W Root Beer 5 (Make it a root beer float for 7.5)

COFFEE

SHORT/LONG BLACK/MACCHIATO – 3.5, FLAT WHITE/CAPPUCCINO/LATTE/HOT CHOCOLATE – 4
 FLAVOURED LATTE – MOCHA, VANILLA, CARAMEL, HAZELNUT, OR CHAI – 4.5, ICED COFFEE – 6

TEA

ENGLISH BREAKFAST, EARL GREY, GREEN, CHAMOMILE, MINT, OR FRUIT TEA 4