

eat

ENTREES

CREAMY TOMATO AND BASIL CHOWDER (GF + V) COMES WITH GARLIC BREAD	\$15
... ADD BACON	\$2.50
ORCHARD HOUSE SHRIMP COCKTAIL (GF + DF) CLASSIC, WITH HOUSE MADE MARIE ROSE	\$14
CALAMARI RINGS (GF + DF) BEER BATTERED, COMES WITH AIOLI	\$14
CARROT, ORANGE, GINGER & CHICKPEA BITTERBALLEN (GF + VOA) WITH CRANBERRY SAUCE AND AIOLI	\$14

SIDES

GARLIC BREAD (V)	\$7
BASIL AND TOMATO CIABATTA (VOA)	\$9
POTATO FRIES WITH AIOLI & TOMATO SAUCE (GF + VOA)	\$7.50
KUMARA FRIES WITH AIOLI & TOMATO SAUCE (GF + VOA)	\$9
BUTTERED POTATOES (DF)	\$4
SEASONAL VEGES/GREENS	\$4

SAUCES

CREAMY MUSHROOM SAUCE (GF + DFA)	\$2
HOUSE JIM BEAM & PEPPERCORN SAUCE (GF)	\$2
KIKORANGI FONDUE (GF)	\$2

Join us on Sunday

A NEW ROAST EVERY SUNDAY NIGHT
ASK YOUR SERVER FOR THIS WEEKS ROAST

eat

MAINS

FILET DE BEOUF AU FROMAGE BLEU (GF + DFA)

RARE TO MEDIUM RARE SEARED FILET MIGNON SERVED ON A KUMARA & BEETROOT PUREE, WITH BEER BATTERED MUSHROOM AND KIKORANGI BLUE CHEESE FONDUE

\$35

... ADD A FRIED EGG

\$2

ORCHARD HOUSE CHICKEN CORDON BLEU (GF)

CAMEMBERT AND TAMARILLO RELISH STUFFED CHICKEN THIGH, WRAPPED WITH BACON, AND CRUMBED IN OUR HOUSE CRUMB, ON A PUMPKIN WHIP WITH SEASONAL GREENS AND GRAVY

\$30

LAMB ROULADE (GF)

LAMB SHOULDER ROLLED AROUND CREAM CHEESE, SEEDS, HERBS AND SPICES, SERVED ON A BED OF BUTTERED POTATOES AND SEASONAL VEGE, TOPPED OFF WITH OUR JIM BEAM PEPPERCORN SAUCE

\$31

BEER BATTERED FRESH FISH OF THE DAY (GF + DF)

WITH PEA PUREE, PATATAS, TARTARE SAUCE, AND A FRESH GARDEN SALAD

\$30

WAGYU RAGOUT FETTUCINE

FRESH EGG FETTUCINE TOSSED THROUGH SLOW BRAISED WAGYU BRISKET IN A CREAMY PORT AND BOURBON SAUCE, TOPPED WITH PARMESAN AND SLAW. SERVED WITH GARLIC BREAD

\$31

HOUSE HASH STACK (GF + V)

HOUSEMADE HASH STACK WITH GRILLED TOMATO AND MUSHROOM ON A CORN, CAPSICUM, KIDNEY BEAN & MANGO SALSA, TOPPED WITH A BASIL & BALSAMIC GLAZE

\$28

... ADD A FRIED EGG

\$2

... ADD BACON

\$5.50

CRISPY TOFU AND CASHEW SALAD (GF + V)

FRAGRANT TOFU STRIPS, DEEP FRIED, AND SERVED ON AN ASIAN INSPIRED SOY, ORANGE, AND CASHEW SLAW

\$19

JACK AND THE BEANSTALK (V)

BEAN PUREE, TOFU, CARROT STUFFED PASTRY ROLL, ON A BED OF KUMARA MASH AND LIGHTLY SAUTÉED LEAFY GREENS, TOPPED OFF WITH OUR MUSHROOM SAUCE

\$30