



EVENING MENU

ENTREE

GARLIC BREAD* 10

CHEESY GARLIC BREAD 14

BUFFALO NIBBLES 5 - 12 10 - 20
Crispy buttermilk chicken nibbles, buffalo sauce and blue cheese dip

LEMON & THYME MARINATED HALOUMI* 18
Grilled Halloumi, tomato salsa, balsamic glaze – v

CRISPY SQUID* 16
With wasabi aioli

JALAPENO POPPERS* 15
Jalapenos stuffed with cream cheese, fire roasted capsicums & red onion, crumbed in cheese corn chips served with a ranch dressing

MUSHROOMS ON TOAST* 16
Mixed mushrooms w/thyme & garlic served on toasted rye bread w/truffle oil & fresh spinach -v

SALMON GRAVALAX* 16
Beetroot and dill cured salmon with a wasabi crème fraiche and marinated wakame

Please show respect for our neighbours & keep noise at a reasonable level when dining outdoors & when leaving the premises

MAINS

VENISON SALAD* 25
seared venison, maple candied walnut, pear, blue cheese, tomatoes, mesclun & rocket

BLACK RABBIT NOODLES* 24
Stir Fry vegetables w/ rice noodles in a chilli, sesame, ginger and soy sauce -v

Add Chicken 5
Prawns 7

VEGETARIAN FETTUCCINE 25
Roasted Pumpkin, baby spinach, mushrooms, cherry tomato in a basil pesto sauce w/shaved parmesan

FISH OF THE DAY* 37
Crumbed or grilled w/gourmet roasted potatoes, greens, lemon buree blanc & a cherry tomato salsa

VENISON FILLET* 40
w/roasted baby beetroot, roasted kumara, sauteed baby spinach, green beans, red wine jus & parsnip crisps

LAMB RACK* 40
w/potato gratin, pea puree, baby carrots, red wine jus & bacon & onion jam

CRISPY PORCHETTA* 36
Pork fillet rolled in pork belly stuffed with fennel, garlic & rosemary served with Potato mash, green beans, red wine jus & apple sauce

**these dishes can be made gluten free, please let your server know*

BABY BACK PORK RIBS 34
Bourbon marinated ribs w/ beer battered fries & salad

FISH & CHIPS* 28
fresh market fish choose beer battered or pan fried served w/ salad & fries

BLACK RABBIT PIE 22
Slow cooked Bannockburn rabbit and shitake Mushroom ragu served in flaky puff pastry with creamy mash & salad

FROM THE GRILL

300G WAGU SCOTCH FILLET* 48
220G BEEF FILLET* 42
250G SCOTCH FILLET* 38

CHOOSE 2 SIDES & 1 SAUCE
SIDES

Shoestring Fries, Beer Battered Fries Salad, Mash, Roasted gourmet potatoes, Potato gratin, Steamed Vegetables, Stir Fry Vegetables

SAUCE

Red Wine Jus, Mushroom Sauce, Green peppercorn sauce

ADD

Creamy Garlic Prawns 7
3 Ribs 6
2 Fried Eggs 4
3 Onion Rings 3