

STARTERS

GARLIC BREAD

ciabatta baguette • garlic herb butter **V**
\$12

SEAFOOD CHOWDER

tender cooked seafood • popped capers • ciabatta **GF**
\$21

TIGER PRAWNS

smoked cauliflower puree • crispy chorizo • mandarin textures **GF**
\$23.5

AGRIA SKINS CRUNCH

house ketchup • dill cream • tomato flakes **GF V**
\$15

TOGARASHI SPICED CALAMARI

burnt orange aioli • namjim **GF DF**
\$21

PORK & POTATO CROQUETTES

roast tomato chutney • pickled red onion • parmesan
\$23

LIGHT MEALS

TOMATO SOUP

southland sushi • worcestershire crème fraîche **V**
\$22

FRIED MUSHROOMS

caramelised shallots • grilled ciabatta • bacon crumble
\$25.5

CHICKEN SLIDERS

brioche slider • southern fried • chilli Jam • agria fries
\$24.5

THAI BEEF SALAD

heirloom tomatoes • pickled cucumber • fried shallots • toasted peanuts **DF GF**
\$26.5

CHICKEN SALAD

crispy noodles • coriander & lime dressing • roasted cashews **DF**
\$27

MAINS

MARINATED CHICKEN THIGH

butterbean cassoulet • tamarind labneh • agria straw **GF**
\$36

BEEF DUET

braised cheek • grilled tenderloin • beetroot swirl • root mirepoix base
• garlic & lemon peas • port gel **GF**
\$41.5

RIBEYE STEAK

garlic mash • roast baby carrot • braised red cabbage **GF**
\$53

LAMB LOIN

house dukkah • honeyed miso parsnip puree • parsnip crisps • whipped feta **GF**
\$39

VENISON RIB RACK

medium rare • black truffle mash • merlot poached pear • seasonal greens
• espresso jus **GF**
\$49

BRAISED LAMB

kawakawa balsamic glaze • kumara duet • edamame **GF**
\$44

WHOLE SOLE

confit fennel • capers • smoked brown butter • toasted almonds **GF**
\$42

ROAST OF THE DAY

root vegetables • pan jus **DF GF**
\$35

BLUE COD

panfried or battered • agria fries • seasonal salad **DF GF on request**
\$51

CAULIFLOWER RISOTTO

truffled roasted cauliflower • tandoori chickpea crush • kale crisps
• chilli thread **DF GF V VEGAN**
\$34

ADDITIONS

beer batter onion rings • aioli **V** \$12
agria fries truffle salt • parmesan **V GF** \$12
steamed seasonal vegetables **GF V** \$12
house salad **DF GF V** \$12
fried eggs (2) **GF** \$6
sauté herb butter mushrooms **GF V** \$12

Nutritional, allergen, and dietary details are provided for guidance.
Our kitchen handles gluten, dairy, nuts, soy, eggs, shellfish, and
other allergens, and cross-contamination may occur. If you have
allergies or dietary needs, please inform our staff. We take care in
preparation, but we cannot guarantee an allergen-free environment